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COMPLETE

BARGUIDE

by

Stan Jones

BARGUIDE ENTERPRISES
Los Angeles, California

JONES' COMPLETE BARGUIDE

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AN INVITATION AND ACKNOWLEDGEMENTS

What you are about to read is the result of three years of research, research which involved the scouring of libraries for old newspapers and magazine articles as well as hundreds of books, some long out of print; visits and tours of plants and distilleries and continued correspondence with the leaders of the distilled spirits' industry throughout the world. Yet there is never any end to research, there is always more to learn. And so this is an open invitation to all who care to join with me in providing a source book for the industry. There was much I had to leave out due to space and time limitations and much more I did not have the opportunity to research. So I invite you to come forward with any information which in the future will make this a better book. In all areas I look forward to expanding and revising the text: the history and production methods of the various liquor types, the histories of the companies and their brands, the legend and lore of the drinks as well as the drink recipes themselves, all of this is an open ended project.

Many people in the industry have already generously given of their time and effort in providing me with information and materials as well as their personal knowledge, without which this book could not have been written. I have had the gracious assistance of the entire industry as well as many allied organizations. The distilled spirits industry is without a doubt one of the most friendly and sociable, perhaps reflecting the nature and purpose of their products.

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Indeed the difficulty in thanking all of those who have helped in so many ways and acknowledging their generosity is in the possibility of omitting a name or company. In the future I hope to be able to provide a text with even more information about both the industry and the individual firms and their products. Once again I invite all those who may care to contribute to do so. I will be most interested to hear from you.

Stan Jones
Los Angeles

INTRODUCTION

The distilled spirits' industry is closely woven into the social, economic and political history of not only the United States but of most major nations of the world. And this was not just by chance. At first governments were concerned about controlling the knowledge and consumption of spirits; the knowledge being considered the secret prerogative of church and state and the effects of consumption thought magical and mysterious, to say the least. But as time went on and the knowledge and practice of distilling spread it became apparent that other means of control would have to be found. Feudal lords, princes and kings began to tax the production and consumption of spirits. Soon they discovered that the industry constituted a rich source of income. And while there have been periods of outright prohibition and numerous forms of restrictive legislation in almost all countries, the governments main interest in the distilled spirits industry is in the revenue which it provides.

Today the distilled spirits' industry represents a major source of income to many countries; in England, Ireland and Scotland, Italy, France, Canada as well as many other nations, distilled spirits play a vital role in both the domestic economies and foreign trade. In the United States, for example, of the 281 billion dollars collected in 1975 by the federal government, *4 billion dollars* was derived from the excise tax of $10.50 on every proof gallon of distilled spirits. In addition there are billions of more dollars collected for other federal, state and local taxes. Of the retail price of a bottle of distilled spirits, over 60% goes to various taxes. And while distilled spirits accounted for less than 10% of the alcoholic beverages consumed they contributed over 75% of the tax revenues collected.* Besides these special forms of taxes the distilled spirits industry pays the same corporate and business taxes as all industries do; employs hundreds of thousands of people and provides a tremendous market for raw materials which in turn creates many more jobs and incomes.

While the distilled spirits industry contributes greatly to the national treasuries and economies throughout the world it has not always been an easy alliance. Indeed the early history of the industry is one of governments attempting to find ways to control an industry. Taxation was an excellent source of revenue and provided the incentive for regulating the spirits trade but other forms of restrictive legislation; tariffs, embargoes and favorable trade agreements had a vast impact on the production and distribution of distilled spirits. Gin became popular as the result of the favorable treatment accorded to it by the English government and the prohibitive measures imposed on competitive products; sherry and port became widely accepted after favorable trade agreements were signed between England and the respective countries. The fate of Scotch whisky as we know it today rested in the hands of a legal decision reached in the early 1900's as did the blended whiskeys in the United States. Many of the things we take for granted today were either created or prevented by the stroke of a pen.

The spirits' trade, like most businesses, was also effected by political and economic upheavals. American whiskey, particularly Bourbon, was practically a stepchild of the Whisky

* Per Capita consumption of distilled spirits for 1975 was 1.98 gallons as compared to 1.70 for wine and 21.6 for beer. Consumer expenditures for distilled spirits for 1975 were approximately 14 billion dollars while wine accounted for close to 3 billion dollars, and beer approximately 16 billion dollars.

Rebellion of the late 1700's. American whiskey was also greatly aided by the Embargo Act of the early 1800's brought on by the problems between the United States and England. Conversely American whiskey was severely hampered by the Prohibition which had positive benefits for imports such as Canadian, Scotch, gin and rum. The ascendency of Scotch whisky was attributable to many political, economic and social causes not least of which was the *phylloxera* which devastated the vines of France that resulted in a shortage of the Englishman's favorite tipple—brandy. Even today we are witnessing a complete revolution in the spirits' industry as economic and social circumstances combine to make vodka the number one selling item in the country.

The production methods and quality of distilled spirits have also been directly affected by political and social factors. A tax on a particular raw material or method of distilling often meant the substitution or alteration to a less expensive one. When a malt tax was imposed less malt was used; when the volume of germinated grain was taxed, oats had to be abandoned because they tended to swell and increase in volume; when production quotas were used as a basis for determing taxes, faster methods of production were devised which had adverse effects on both the distilling equipment and the quality of spirit produced. The effects were not always negative, however, indeed the use of a quota led to the invention of a continuous still which revolutionized the entire distilled spirits industry. The taxation system also led to the need for consistent methods of measurement which brought forth such inventions as the saccharometer and hydrometer, both devices which helped improve the production of distilled spirits.

The end result of either the direct prohibition or excessive taxation and restrictive legislation was, of course, the diversion of production to channels outside the reach of such measures, i.e. "illicit" or "illegal" spirits — moonshine. It is often forgotten that there is nothing inherently wrong with the production of distilled spirits and the only reason the government is so touchy about who operates a still is because the revenue derived from spirits represents an important source of income over which the government wants to keep tight control. Like most basic industries distilling began as a household activity, a chore tended to along with other aspects of farming. The "still" was an essential and very valuable part of the household furnishings, just as much as the stove, or other farm implements. The use of a still was considered a natural part of everyday life; a farmer and his family grew their own crops, made their butter and cheeses, baked their breads and pies, and, when they had time made a little whiskey. It was a long time before governments were able to bring the distilling industry under control and to eliminate the domestic use of stills. And in many instances the outcome was uncertain. In the lochs and glens of Scotland and the back hills of Kentucky and other Southern states, pitched battles often took place, with the defenders many times "convincing" the intruders that they would do better to look elsewhere.

Just as the production of spirits was considered a natural, and in many cases essential, part of life so their consumption was considered natural and even beneficial. Life was rough and work hard, climates and conditions harsh, and a man's drink helped soothe his way. At the end of a hard days work a few, and usually more than a few, "pulls at the jug" made life a little more pleasant. On a cold morning something was needed to get the blood circulating and a nip warmed the insides. Many types of spirits were used for medicinal purposes and even today doctors will recommend a drink as beneficial. Any and all social occasions called for a drink: births, marriages, funerals, houseraisings, political rallies and the sealing of bargains were all reasons for a welcome drink. In fact the largest firm in the industry today began when the father of the founder realized that the local bar was making more from the selling of drinks than he was from the selling of horses which led to those drinks.

The types of spirits these men drank were much different from the ones we know and appreciate today. The whiskeys, rums, gins and vodkas we drink would practically be unrecognizable to our forefathers who were used to heavily flavored harsh spirits. Many times it was necessary to disguise the sometimes unpleasant taste and aroma of these roughly hewn

spirits and flavorings were added to cover their fiery bite. Long after governments were able to assert their control over distilling there were many who still preferred domestic, homemade whiskey, not just because of the cost imposed by taxation on the commercially produced spirits but simply because they actually liked the *taste* of the untaxed product. Excessive taxation or prohibition merely whetted their appetite and made the taste even sweeter.

Unlike other industries, the companies and firms in the production and distribution of distilled spirits are intimately connected with those men and their families who first created the product. When you pick up a bottle of spirits the label most always prominently displays the name of a man who began in business many, sometimes hundreds, of years ago. And it is not by accident that these brand names have become so well established. These men were innovators and leaders; one may have been the first to blend a whiskey, another perhaps was the first to package his goods in a bottle, others created better means of production or distribution and all offered a quality product that could withstand the tests of time and competition.

The drinks we make with the spirits, like the spirits themselves, have their own unique history. Many have become well known as the result of some political, social or personal event. And while the wide variety of drinks today are of recent origin there are some which date back hundreds of years. The history of these drinks is sometimes wrapped in legend and lore but then so is most history. The important thing about the history of drinks and drinking is that it has always been intimately connected with the society and its customs. The fashions and attitudes of a society or even an entire civilization reflect a very basic attitude towards life and the drinking of alcoholic beverages is perhaps one of man's most persistent pleasures. Not all agree that man should be free to pursue those pleasures but as Robert Burns observed, "Whisky and freedom gang thegither!"

JONES' COMPLETE BARGUIDE

by Stan Jones

CHAPTER ONE

THE HISTORY OF THE DISTILLED SPIRITS' INDUSTRY

Its Origins and Growth

The history of the distilled spirits' industry is divided into two parts—the first encompasses the "discovery" of alcoholic beverages and the beginnings of distilling, using at first crudely made equipment which eventually evolved into the *pot still* and a domestic industry. The second half commences with the introduction of the *continuous still* which ushered in the commercial age of distilling as part and parcel of the 19th century Industrial Revolution. The history of distilling is much like the history of any subject, the further back we go, the hazier and less exact the data becomes. Rather than records we find remnants, in place of facts we look for bits and pieces—a passing reference in some ancient manuscript, parts of an apparatus unearthed long ago that might have been used for distilling, a tale of some long-forgotten traveler. But even with this fragmentary documentation we can gain some understanding of how it all began.

Fermented alcoholic beverages existed long before distillation was understood or practiced. Fruits and grains used as food by early man contain *sugars* that produce alcohol. If these foods are allowed to sit for a given period of time, living organisms that we call *yeasts*—unknown and invisible to the ancients—act on the sugars, causing fermentation, the natural conversion of sugars into alcohol. Some long-forgotten individual probably neglected a sugar-laden fruit or grain mixture and discovering it after it fermented, found that a strange and wonderful thing happened . . . it had changed into a wine! But wines and other fermented alcoholic beverages are not distilled spirits. To be distilled, the alcohol must somehow be separated from the fermented mixture.

The basic distilling process has always been the same—a fermented mixture is heated and the evaporating alcohol trapped before it can dissipate into the atmosphere. Alcohol will separate from the fermented liquid—which consists mostly of water—because it has a lower boiling point than water. The alcoholic vapors, collected and condensed, are distilled spirits. With historical perspective, the process seems simple. But it took man thousands of years to uncover the principles of distillation, per se, and hundreds more to apply those principles to the distilling of alcoholic beverages.

The origins of distilling and distilled spirits has long been an open question. Several investigators, relying on reports of 16th and 17th century explorers, contend that the beginnings can be traced back thousands of years. In the diaries and logs of those early travelers were references to various devices and implements which they found in primitive societies. Theoretically such devices could have been used for distilling, but their description and dating remain speculative. Influenced by their own knowledge of distilling, the adventurers simply concluded that what they had found were crude distilling apparatus long known and used in the ancient world. It is, however, as difficult to accurately determine the dates and places of origin of such apparatus as it is to know whether the devices were actually used for distilling. The early explorers were unaware of the long-standing interlocking influences of various civilizations throughout the ancient world. When the knowledge and practice of distilling *did* evolve, it spread quickly, carried by earlier counterparts to the 16th and 17th century explorers.

While there are no uncontested references to distilled spirits in the ancient world there is a great deal of evidence that fermented alcoholic beverages were widely known and appreciated. Almost every major civilization has mention of the use (and sometimes abuse) of wine; in Egypt, Greece, and Rome and even throughout the remoter regions of the world, as far distant as Asia, Africa, and South America. The fact that fermented alcoholic beverages, especially wine, were in wide use hundreds of years before distilled spirits became even sparingly popular lends credence to the latter being of more recent origin.

Translations of some documents of these ancient societies include the term "strong liquor", often interpreted as a reference to distilled spirits. "Strong", however, might just as well have applied to a fermented beverage left to evaporate, making it "stronger" in the sense that it was heavier or more concentrated. Or it may have meant that the drink was simply "strong" in flavor. The Chinese writings* used as a source for the contention that distilling occurred as early as 800 B.C. make no clear distinction between fermented and distilled alcoholic beverages. Even the writings of Aristotle (384-322 B.C.) have been open to misinterpretation. He wrote about his experiments with wine, and with turning salt water into fresh water. While today we might think he distilled the salt water, a method we would readily understand and use, it is much more likely that Aristotle filtered the salt water to achieve his purpose. He simply immersed a wax container in the salt water, the wax allowing mostly fresh water to enter while preventing the salt from following suit. And in all probability he performed similar experiments with wine, filtering out many of the heavier or bulkier constituents of the fermented liquid.

The filtration process was taken a few steps further by the Romans, and although it is quite clear they were not "distilling", as we understand the process, they did use the term. They filtered wine through different kinds of materials to change its flavor, a process they called *destillatio per filtrum*. They also made use of two pots—one placed above the other—separated by a perforated plate which allowed the wine in the upper pot, flavored with various substances, to drip down to the pot below, a process which they referred to as *destillatio per descensum*. Both of these Roman methods refer to "destillatio", derived from the Latin "destillare" meaning "to drip". The term "distilling" would for a long time refer to these filtering methods and only later be broadened to include the concept of evaporation which would lead to our present understanding of the distillation process.

Evaporation, although simple to us, was thought a mysterious thing to the ancients. Philosophers were curious about the essential properties of earth, fire, water and air. They attempted to understand these elements by devising systems of thought, theories which they hoped would explain the various phenomena. Aristotle and Plato disagreed about the evaporation process. Aristotle claiming that evaporating liquids rose to the heavens, never again

*There is some evidence that distilling could have evolved separately in China or Southeast Asia but it is inconclusive.

to return. Plato, on this particular point, had a better grasp of the truth. He theorized that the vapors rose, condensed in the atmosphere, and returned as rain. A sailors' old trick to get fresh water from the ocean was really based on the principle of evaporation. They heated salt water in pots on board their ships. As the water boiled, it started evaporating; the salt stayed in the pot and fresh water vapors were collected and condensed in a sponge held over the boiling liquid. When the sponge had absorbed enough moisture, the sailors could squeeze out small amounts of fresh water to alleviate their thirsts.

Sporadic ideas and practices related to the distillation process have their place in the history of distilled spirits, but it is not until the 1st century A.D. that we find clear evidence of a concentrated effort to distill liquid. Greek rationalistic philosophy and Roman practicality had come together in the Hellenistic world of Alexandria, Egypt, one of the main centers of learning. The discoveries of the Alexandrian chemists are responsible for systematizing the principles of distillation as we know them today. Their activities were directed initially by Egyptian priests who were motivated by a search for the devine nature of things. In the process of their investigations, the Alexandrian adepts found that boiling a substance within a closed container resulted in vapors condensing on the container's inner surface, making it possible to separate and collect evaporating essences from certain boiling mixtures. These early experimenters were distilling, both in theory and practice, and it is in their first-century efforts that we can accurately place the beginnings of the science of distillation.

The early Egyptian chemists were primarily interested in preparing alloys, oil essences and colorings and they experimented with many different technical devices. The glass "stills" in which they boiled their mixtures looked more like chemists' beakers than like modern stills. In the initial models, vapors were collected on the inner surface of a small inverted bowl suspended above the boiling liquid. As the vapors condensed, the moisture could be collected in cups surrounding the rim of the inverted bowl. Eventually tubes were connected to the cups to allow any excess to flow into another container. Later, the entire device evolved into a more sophisticated design. Improvements in glass manufacture fostered the development of fairly complex stills and chemists began to have greater and greater control over their operations.

When the ancient world began to dissolve, the science of distillation was preserved and carried on by Arabic nations—the new focal points of science and industry. Small businesses in Middle Eastern cultures incorporated distilling equipment into their operations to supply market demands for nonalcoholic distillates: perfumes, colorings and medicinal waters. Their stills, known as alembics, were adapted for the particular industry in which they were used. As demand for various products increased, distilling equipment had to be enlarged and sometimes altered to meet the needs of expanding markets. The distilling of these nonalcoholic liquids was becoming more and more of a commercial enterprise.

The general Arabic term for their distillates was "araki", meaning "to sweat"; presumably a reference to the condensation formed on the sides of the stills as liquids vaporized. Today "arak" and "arrack" are names of particular spirits used in the Near and Far East. The concept of "distillation" still retained its original connotations, including filtration as well as the fermentation process itself. But as the knowledge and practice of distilling spread, the terms became more distinct. One of the materials used as a coloring substance during this period was known as "al kuhl". Originally the coloring material was used to pencil the eyelids of fashionable ladies, much as mascara is today. When the penciling substance was pulverized into a fine powder, "al kuhl" began to take on connotations of anything extremely fine or vaporous. Eventually "al kuhl" or alcohol would be used to describe an entirely new substance distilled from wine.

It was only a matter of time before someone would get around to experimenting with the distilling of wine. Around the 10th century, the Salerno school in Italy is believed to be the first to distill alcohol. Salernus, a physician of the "school" who lived in Salerno between 1130 and 1160, alludes to the event in his writings. There are no references to alcohol before this period, but we begin to hear a great deal about it in 12th—and 13th century documents. Arabic texts mention *ruh al hamr* (spirit of wine) and *ruh al araq* (spirit of raki). Byzantine

records refer to *raki*, an alcohol which has been distilled three or four times. By the early 1200s we hear of Albert Magnus discussing the necessary steps in distilling *aqua ardens* (alcohol), and soon after, Raymond Lull (b. 1235) was writing about obtaining the quintessence of alcohol by redistilling it seven times. Both Lull and his tutor Arnald de Vila Nova, praised the virtues of "aqua vitae" (water of life). De Vila Nova wrote about its medicinal and restorative values, and Lull believed that the new "spirit" had been devinely inspired.

The distilling of alcohol spread rapidly in all directions—northward into Russia, eastward to China—but was mostly concentrated in western European monasteries and the alchemy laboratories of southern Spain where the Arab based Moorish culture flourished. Monks, being literate, could read and transcribe many of the ancient formulas, and began experimenting with flavoring their distillates with herbs, spices, flowers and plants. Alchemists continued their search for elixirs of life, confining their activities to the laboratory. But there was a growing demand for distilled spirits by the general population. When a series of plagues devastated Europe, spirits were sought as cures and alleviates—particularly during the ravaging Black Death plague in the 14th century. The invention of printing would help spread the knowledge of distilling and take it from the realms of alchemy into the beginnings of a domestic industry.

For the most part, the monks and alchemists had distilled small batches of spirits to use as ingredients in their secret recipes. Household distillers, interested in producing quantities of alcohol for use as a beverage, began to adapt their equipment for larger output. The glass stills and retorts gave way to wooden vessels and later, since the wood had an obvious tendency to catch on fire, metal was used to create various sizes and shapes of stills. The basic still design remained relatively the same until the 19th century. It consisted of a lower pot like portion in which the fermented mixture was boiled. The upper half—known as the still head—was placed over the bottom half, sealed, sometimes with nothing more than a mud paste. The alcoholic vapors rose up through the still and out the top via a connecting tube or pipe. Usually the pipe was attached to a "condenser", frequently nothing more than a coiled tube immersed in water cold enough to expedite condensation.

Such homemade pot stills presented their operators with real challenges. One was to keep the still head from jarring loose or blowing off completely, which often happened when the mixture boiled too quickly or when the condensing arm clogged and caused pressure to build up within the still. The direct heat made it hard to control temperatures and too hot a fire could scorch or even ignite the still and its contents. Or the solids in the fermented mixture would clot and stick to the bottom of the still as the alcohol and other liquids evaporated. Many such difficulties were overcome through experience, but there were some inherent structural limitations that had to be lived with. The pot still was more awkward than the alchemist's glass retort; whether it held forty or four hundred gallons, it had to be emptied after each distillation, thoroughly cleaned and then recharged, i.e. refilled. There were also limits to how pure a spirit one could produce in a single pot distillation. While the alcohol in the mixture would boil at 173° F. higher temperatures had to be used to obtain all of the spirit and as the temperatures were raised other portions of the mixture also began to evaporate. To get a more refined product, the spirit had to be redistilled, each successive distillation producing a higher proof liquor.

These annoyances did little to dampen the householder's enthusiasm for their new "industry". Wines and beers were increasingly produced for their use in distilling and someday would be manufactured for the sole purpose making whiskeys and brandies. Many areas began by distilling imported wines but when the costs and difficulties of importing became apparent they began to experiment with whatever raw materials were readily at hand. Fermented mashes of grains were widely used for distilling. Food shortages often led to the prohibition of using needed grain supplies and distillers sought alternatives, often making use of grains that were unsuitable for consumption. The use of poor quality grains led, in turn, to the necessity of flavoring the spirit to mask the sometimes unpleasant taste or aroma. As local raw materials

began to be used for distilling, the *aqua vitae* of the Middle Ages began to evolve into the distinctive whiskies, brandies, vodkas, gins and rums of today.

As the various spirits became more distinct individuals began to specialize in their production. Drinking became more common and trade centers began to emerge. As in most crafts, guilds were formed to both enhance and protect the particular trade. Governments not only recognized these groups, but often initiated and sponsored their formation, giving prizes, awards and special privileges to guild members as incentives to stimulate business. These guilds would help promote the distinctiveness of their products, establish trade routes and thus create the first vestiges of a commercial distilling industry.

Political and economic embroilments put the new businessmen to tough tests. Wars disrupted the transportation of goods and economic conditions were constantly changing. The Whisky Rebellion of 1794 in the United States played a significant role in the evolution of Bourbon and the distilling industries in Indiana and Kentucky. Embargoes, tariffs and other prohibitions had just the opposite effect on growth of the rum trade in the United States. Economics was also a key in the decline of rum due to the cost of importation and the difficulties involved in transporting the spirit to inland areas. A high tariff imposed by an unfriendly government might spell disaster for a distilling center. When William and Mary ascended to the throne of England and brandy imports were discouraged, France lost its major export market.

As distilling moved rapidly toward the formation of a commercial industry, theoretical and experimental research was continually being carried on in quest for a thorough understanding of distillation and its related processes. Many practical contributions had yet to be made—Black's theory of heat, Fahrenheit's and Celsius' temperature scales, Watt's steam engine—and the efforts of industrial distillers and scientific investigators would have to await the 18th century before coming together in their preamble to the Industrial Revolution.

THE COMMERCIAL DISTILLING INDUSTRY

Another political-economic upheaval led to a complete revolution in distilling, thrusting it further from the domestic sphere and into the position of a large scale enterprise. A continental blockade set up near the end of the Napoleonic Wars had coincidentally cut off sugar imports into France. The Emperor looked to his nation's own resources for ways to produce domestic sugar, and was most impressed by a proposal that it be refined from the white-root sugar beet. A prize of one million francs was offered to anyone who could devise a method of extracting large amounts of this sugar. One such method involved evaporating huge quantities of alcohol from sugar beet solutions, and in 1813, J.B. Cellier-Blumenthal patented a still that handled this process in one continuous operation, an invention that would radically change the distilled spirits' industry.

The new still was most immediately beneficial to distillers in Ireland and Scotland who, because of a burdensome tax quota system, had been looking for a faster way to distill their whiskies. Each distiller was taxed on a set number of spirit gallons produced within a specified period of time. Since he didn't have to pay tax on amounts produced in excess of that number, he tried to beat the system by making more gallons during the allotted time: if the tax was on fifty gallons per day, he could realize a fifty percent tax savings by producing a hundred gallons a day. But as distillers learned to operate their pot stills at a faster rate, the government followed suit by increasing the number of gallons to be taxed. When the distillers began to work at an even faster pace, the government responded by blithely raising the tax even higher.

High temperatures, necessary for distilling each mixture as quickly as possible, were causing expensive wear and tear on equipment. Bigger stills had not been the answer, since too large a still had an adverse effect on quality and required a higher "still capacity tax"—an additional tax imposed on each still according to its size. Distillers had tried speeding up operations by placing several pot stills side by side so the product of the first could be fed into the second

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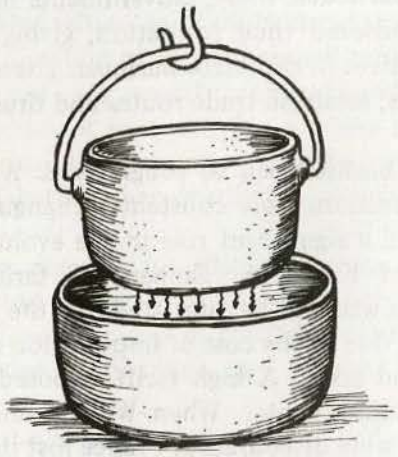

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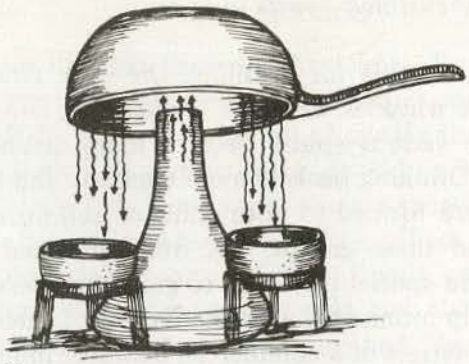

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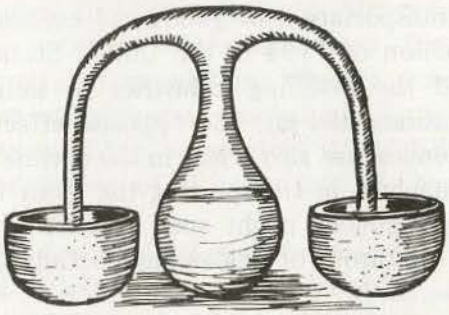

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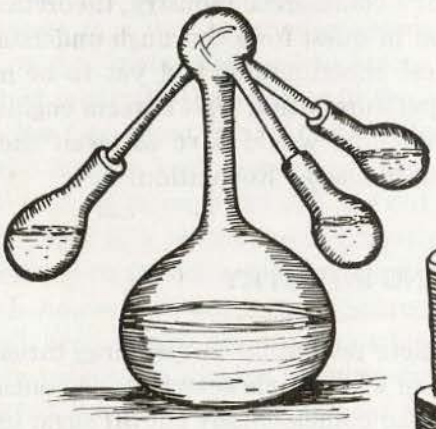

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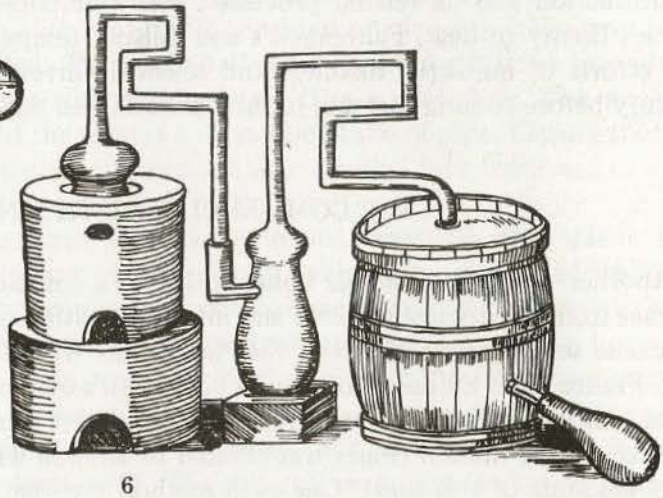

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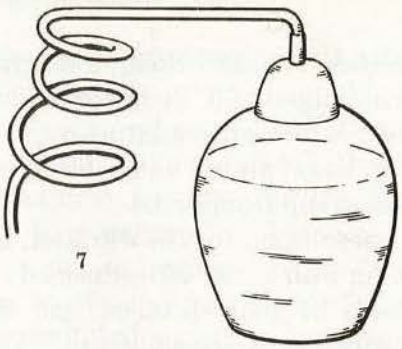
THE EVOLUTION OF THE POT AND CONTINUOUS STILL. Alcoholic beverages such as beer and wine are produced by fermentation — the natural conversion of sugars into alcohol. In order to produce a distilled spirit the alcohol has to be separated from the rest of the mixture. Initial experiments in distilling centered around the boiling of a liquid in open containers and collecting the evaporating liquids(1). The Romans experimented with flavoring their wines by placing herbs and spices along with the wine in one pot above another and allowing the flavored beverage to drip down to the lower pot, a process they called *destillatio descensum* (2). As the concepts of evaporation and condensation became better understood, implements and devices were designed to capture the vapors (3,4,5). These early attempts at distilling were mostly concerned with the production of various "waters", oils and alloys and the stills were designed for use in small industries, particularly for medicinal and cosmetic purposes.

As the knowledge and practice of distilling spread, attempts were made to distill alcoholic mixtures which led in turn to a new demand for spirits, both as curatives as well as potable beverages. Changes in still design were necessitated because of the new and increased demand and the use of local products, both in the manufacture of the spirits and the actual making of the stills (6&7). The distilling of alcoholic beverages led to other problems: there were the inherent difficulties in operating a still; the possibility of scorching the still's contents or even setting the still itself aflame because of the high temperatures resulting from the heat of direct fires used to boil the mixtures; the necessity of emptying and cleaning the still after each distillation; and the ever present danger of the still becoming clogged and blowing up. One of the greatest difficulties in



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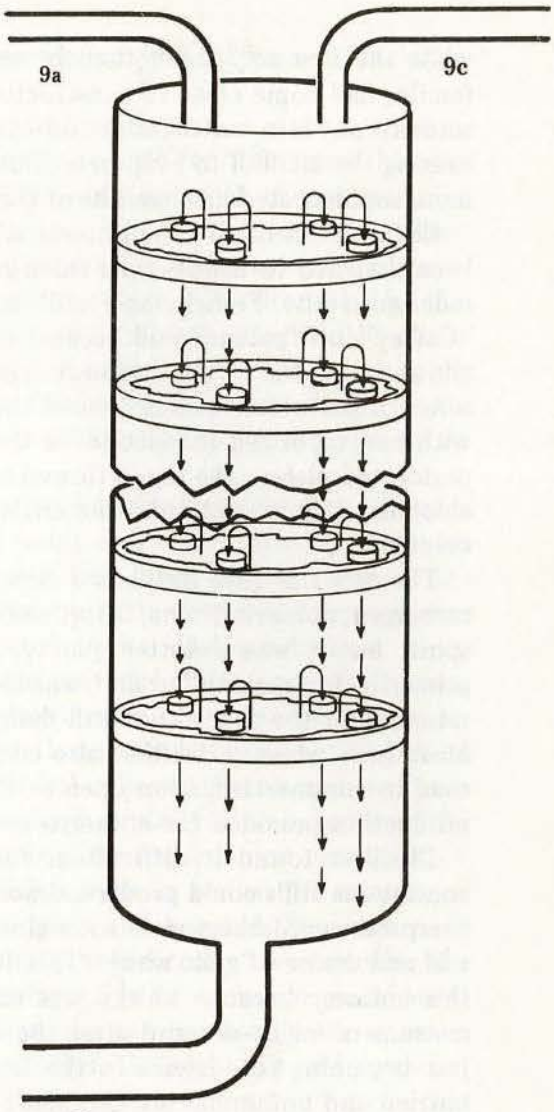

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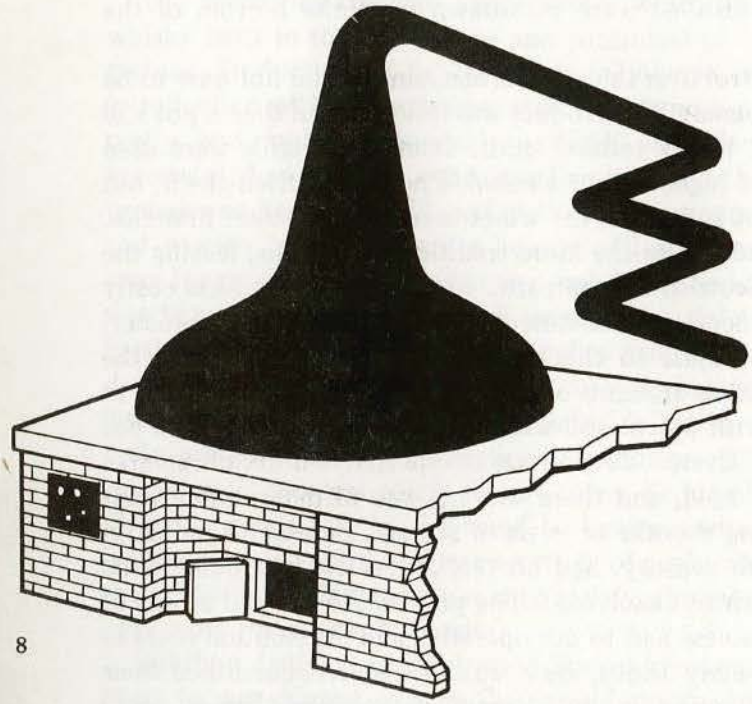

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distilling alcoholic beverages came from an outside source — taxation. As taxes on spirits were increased it became absolutely essential that distillers find a better and faster way to operate and to increase production. While larger and larger pot stills were made, there were inherent limits on how fast and how much spirit could be produced in a pot still with a minimum wear and tear on equipment and within a given period of time (8).

In the early 1800s a new still was designed which could produce spirits in a continuous, one step operation which reduced both the cost and time of operation. In the pot still the alcoholic mixture is placed in the lower half of the still and then heat is applied to boil the mixture and the alcoholic vapors rise up through the top of the still head and pass out through a connecting arm and are then condensed. In the new continuous still the alcoholic mixture is fed into the top of the still (9a) and allowed to flow downwards while live steam rises from the bottom of the still (9b). The continuous still is in the shape of a column and has a series of perforated plates throughout. As the liquid flows downward it is forced to spread itself out into a thin surface over the plates thus making it easier for the rising steam to vaporize the alcohol in the mixture. When the liquid does reach a certain height on the plate it overflows into the perforations on the plate and continues its downward path to the next plate and the process is repeated. In this way all of the alcohol is vaporized, the vapors rising out of the top of the still (9c).

Today both the pot and continuous stills are used to produce spirits but the latter, also known as the "patent" still or beer still, is responsible for most of the spirits produced.

while the first still could then be recharged. Scotland's Robert Stein, a relative to the Haig family, had come close to constructing a viable continuous still. Stein's invention, which was actually put into use for a period of time, sprayed the fermented mixture over live steam thus causing the alcohol to evaporate. But Stein's use of steam proved untenable in the light of the more sophisticated mechanisms of the new continuous still from France.

Cellier-Blumenthal's continuous still was an ideal solution for the distillers, but it had not been designed to handle their thick grain mashes. An Irish excise officer named Aeneas Coffey redesigned the Frenchman's still to fit the needs of grain distillers; and thereafter, the "Coffey" or "patent" still became synonymous with the "continuous still". The new design allowed liquid to be continuously fed into the top of a column and to flow down through it. A series of perforated plates divided the column, and steam forced up from the bottom mingled with and vaporized the alcohol in the liquid as it flowed down—over and through each of its perforated plates. The liquid flowed constantly downward and steam kept rising to vaporize its alcohols. Liquid and solid materials not distilled were withdrawn from the bottom of the column.

The new still gave distillers a closer control over their spirits and, since it did not have to be recharged, conserved time, labor, and equipment. The product was less flavorful than a pot still spirit, but it was a better quality, more highly refined spirit. Continuous stills were used primarily for making "grain" whiskies and higher proof alcohol. France had tried them, but returned to the special pot still design best suited for the wines used to distil their brandies. Most Irish whiskey distillers also continued to use the more traditional pot stills, leaving the road to commercialization open to their Scottish counterparts. Faster, greater, and less costly production provided the cornerstones for Scotland's commercialized distilled spirits industry.

Distillers found it difficult at first to adjust to this new commercial status. Since the continuous stills could produce almost limitless amounts of alcohol, their first tendency was to overproduce. Markets were soon glutted with patent still whiskies, severely affecting both pot still and the new "grain whisky" producers. Overproduction was an especially knotty problem in this industry because whisky was usually aged, and there was no way of determining what consumers might demand after the ensuing months or years of storage. Scotland's industry, just beginning to coalesce in the late 19th century, had no feel as yet for the pulse of its untried and unfamiliar market. Many new firms dissolved, falling prey to the ups and downs of market economics. Those remaining in business had to cut operating and distribution costs to compensate for overproduction; so in the early 1860s, grain whisky distillers combined their assets and coordinated buying and production in an attempt to organize better, more consistent systems of sales and distribution. Many traditional distillers saw the advantages of amalgamation and did the same.

The emerging distilled spirits' industry was aided by a coincidental shift in consumer taste preferences, or to put it more accurately, the whisky trade was now able to offer the consumers something more to their liking. The traditional heavily flavored pot still whisky had never been very popular outside of Scotland and the less expensive grain whiskies produced in the continuous still left a lot to be desired. An obvious solution was to blend the two types of whisky and this was, in fact, what occurred. The new blended Scotch whisky was immediately accepted, and aided by several contingent factors, soon became the cornerstone of the whisky trade. The blending of the pot still and patent still whiskies led naturally to the further amalgamation of the distilling industry, the two types of whisky producers acquiring or merging with their counterpart. This coalition between traditional pot distillers and the new grain whisky producers became the foundation for a worldwide distilling industry.

The introduction of the continuous still would have similar effects on the distilling of other spirits and the distilling industries in all parts of the world. While many distillers would continue to prefer to use the traditional pot still to produce their rums, gins, vodkas, brandies and even whiskies, the possibilities of the newer still did not go unnoticed. Production could be vastly increased with less costs. And while the distillates produced in the continuous still were "lighter" in flavor and body, economics and a change in consumer preferences would

coalesce in the middle of the next century to make the continuous still the basis for the entire distilled spirits industry.

In North America, and particularly the United States, commercialization was cut short by Prohibition. During the "dry decade" Americans had acquired a taste for "imported" blended Scotch and Canadian whiskies and the domestic distilling industry, with their hands tied, looked on as a large segment of their market was filled by a virtual flood of imports. "Clear" liquors such as gin, and especially rum from the neighboring islands, became the vogue as boatload after boatload of spirits scurried along the coastal waters. After Repeal, The U.S. Government substituted regulation for outright Prohibition and the domestic distilled spirits' industry emerged as vigorous as ever. But the inroads made by the imports and lighter spirits during Prohibition was a fact to be reckoned with in the future. In the decades following the Second War the trend to lighter spirits would become the dominating factor throughout the entire distilled spirits industry.

The worldwide trend to lighter spirits, which really started with the first blending of Scotch whisky back in the 1800s, was and continued to be the result of a combination of economic factors. Production of lighter spirits, of course, would not have been possible without the introduction of the continuous still. And from a producers point of view it was certainly less costly and more economical to distill and blend lighter spirits. But production, to be successful, has to meet consumer demand, and the almost universal shift in consumer tastes preferences has a twofold explanation. New groups of drinkers such as the younger generation and women tended to prefer liquors of less pronounced flavor simply because their palates were inexperienced. And after any major economic or political upheaval there has always been significant changes in almost all aspects of social customs, and drinking is no exception. The harsh realities of stretched-out supplies during war time become the accepted postwar standards. And lighter spirits, whether they be blended whiskey, rum or vodka, the epitome of lightness itself, are more readily "mixable" with various juices and assorted flavorings, once again preferred by new generations of drinkers. And just as it is less costly to produce lighter spirits, it is also less costly to buy them. Economics, always a key to consumer preferences, played a major role in the trend to lighter spirits. A consumer can buy one bottle of a less heavily flavored spirit and mix a variety of cocktails thus avoiding the cost of several bottles of more distinctly flavored liquors to satisfy a number of guests, which makes party giving not only more reasonable but easier.

Bourbon distillers in the United States, foreseeing the market shift to lightness, lobbied for years to get changes in laws that would enable them to produce a lighter, more competitive product. But during the time it took to change the legal regulations, many consumers had been lured away from native American whiskeys. Belatedly a change in the laws governing the distilling industry allowed American producers to introduce a new Light whiskey in 1972.

Taxes have been an especially restrictive influence on the commercialized distilled spirits industry. Over sixty percent of the cost of U.S. spirits goes to pay product taxes to federal, state, and local governments! *Reduced* taxes would help offset sales declines and rising production costs; and remaining tax savings passed on to the consumer in the form of lower prices would stimulate market growth and sales. The government, however, is currently considering a tax increase—this for an industry whose annual sales increase has slid from 6.5 to 1.4 percent in the last ten years. Washington's limited insight derives from the well-entrenched myth that the industry's costs are minimal compared to its profits, and that liquor producers receive untold numbers of consumer dollars—a belief that conveniently overlooks the inflationary costs of raw materials, labor, and packaging.

A few companies show a sales increase, and others no significant decrease; but almost every firm in the international industry is caught in a profit margin squeeze—increased production costs and decreased sales growth. Seagram's, the largest producer and distributor of distilled spirits in the world, showed a 3.8 percent profit margin in sales of 1.9 billion dollars in 1975, and an earning per share of $2.11. While their total sales went up, both the profit margin and earnings per share showed a marked decline. The U.S. spirits industry averaged a 2.7 percent

profit margin on sales in 1975, but a composite cross section of other leading industries had a 4.4 percent profit margin in the same year—exemplifying the industry's relatively poor position, a result of its unique and unenviable cost-price structure.

Another trade experiencing a market downturn can hope to stimulate sales with an aggressive advertising campaign. But the U.S. spirits industry, caught between rising costs, high taxes, and a changing market, is restricted in its use of television and other advertising media. Beer and wine, direct competitors, have greater access to this restricted forum in which only politicians are entitled to equal time. Such inflexible regulatory obstacles are based partly on the ageold prejudice against liquor that has haunted the industry for years.

Liquor companies in the U.S. and other countries have survived by merger, amalgamation, and diversification. Inordinately heavy taxes pressurized many firms to merge with larger corporations in the industry. Others were absorbed by consolidating firms that had decided, for various reasons, to move into the distilled spirits arena. Amalgamation did help the liquor companies, providing them with fresh supplies of capital and lessening their tax burden so they could continue producing quality liquor. Some companies tried diversification to increase their profit margin. A few confined their efforts to distributing a wider variety of alcoholic beverages, including the popular light spirits such as vodka, rum, and Tequila. Many went farther afield, incorporating domestic and imported wines and other products less closely associated with distilled spirits.

Everything considered, the commercialized spirits industry has shown remarkable vitality. In spite of restrictions, regulations, rising costs, declining sales, and decreased profits, the price of liquor has remained remarkably stable, showing no more than a one percent annual increase during the last ten or fifteen years. Some brands cost the same today as they did several years ago, a commendable accomplishment in our present economy. Prices on most consumer items have increased at a runaway rate: compare the increases in the cost of a car, a loaf of bread, a pack of cigarettes—a U.S. postage stamp! And when liquor prices have gone up, it was due most often to an increase in—you guessed it—taxes.

Today's distilled spirits industry is an international network of distillers, producers, importers and distributorships, encompassing the vast range of all the spirits and wines. Every major firm is involved with producing or distributing an entire line of products, both domestic and imported. Most have their own overseas operations, producing for local foreign markets as well as for importation to their home country. Such North American companies such as Seagram's, Schenley, Heublein, and Brown Forman own and operate plants throughout the world, directly or through franchises. The Distillers' Company Limited, a London-based firm, maintains many distilleries and plants in the United States and other countries. There is hardly a place on earth that has missed the impact of this huge international network. Paraphrasing the slogan of well-known Scotch whisky, one can accurately say: "If you can get there—so can distilled spirits!" Indeed the drinking of spirits has become almost concomitant with civilization itself, the symbol of sociability and friendliness.

CHAPTER TWO

WHISK(E)Y

chapter 2

"(B) Class 2: whisky. "Whisky" is an alcoholic distillate from a fermented mash of grain produced at less than 190° proof in such a manner that the distillate possesses the taste, aroma, and characteristics generally attributed to whisky. . . ."

Section 5.22 Title 27 ATF Reg.

As the knowledge and practice of distilling spread from its place of origin in the Middle East and into Southern Europe where alcohol was discovered it was mainly within the province of monks and alchemists. These religious recluses and early experimenters were interested in the mystical and miraculous properties of spirits; the alchemists often looking for ways to transform base metals into gold, the monks searching for the "elixir of life" and medicinal and restorative powers of secret recipes.

The early spirit-makers traveled throughout Europe, carrying with them ancient texts and manuscripts which described the making of *aqua vitae.* At first they remained cloistered behind closed doors, conducting their researches within the security of monasteries. But it wasn't long before the "secret" knowledge of distilling and spiritous beverages seeped out into the hands of the general population. Soon people were producing distilled spirits for home consumption. Rather than the secret recipes of the monks and alchemists, individuals turned to distilling the fermented beverages which were common to them. In Southern France, the plentiful wines became "eau de vie" and eventually brandy. In the northern countries fermented mashes of grain were used to produce the various "vodas" (waters) for both medicinal and cosmetic purposes as well as a beverage.

In Western Europe and particularly the islands of Scotland and Ireland the popular beverages were meads, ales and beers. Ireland had a very active cultural life in the 11th and 12th centuries, centered mostly in the Church, and pilgrim monks returning from the Middle East brought with them the newfound knowledge of distilling. The inhabitants of the isles naturally turned to distilling those beverages to which they were accustomed and in the process "discovered" WHISKEY! The Hibernian (Irish) clans called the spirit "usguebaugh" while their Caledonian (Scots) counterparts referred to it as "uisegebaugh" both roughly

pronounced "whis ge bah." Later their terms, which meant "water of life," became more general and "usegebeatha" was abbreviated into "uiskie" and eventually "whisk(e)y.'

Today there are several spellings of the word whisk(e)y. With a few exceptions American and Irish whiskey is spelled with an "e" while Scotch and Canadian whisky does not use the "e." It has been suggested that the thrifty Scots did not make use of the extra letter to save the time, space and whatever costs might be involved! Or perhaps it was simply more concise, a possible explanation for the U.S. government adoption of the shorter spelling in official regulations. The spelling of the plural follows the same division: American and Irish whiskeys add an "s" while Scotch and Canadian whiskies use a different form (ies).

No matter what the spelling the basic processes involved in making whiskey include the same three major steps as in the early years of discovery in Ireland and Scotland. These steps—*mashing, fermentation* and *distillation*—are essentially the same wherever whiskey is made today. All distillers begin with the same set of circumstances. Raw materials such as grains and water are used to produce a fermented (alcoholic) liquid which is then distilled into whiskey. All distillers make use of equipment designed to serve their purposes involved in each step: Mash tuns, fermenting vats, stills, and barrels for storing and aging the whiskey. And, of course, all distillers have the knowledge and skills needed to produce the various distinctive whiskeys, many of which are governed by tradition as well as defined by law.

All whiskey begins with one or more kinds of grain. The grain formula is a tremendously significant determinant in the type of whiskey to later emerge from the still. One of the main reasons Bourbon, Scotch, Irish and Canadian whiskies taste different is because they are made from different grains and grain formulas. Bourbon, for instance, is made predominantly from corn while Scotch derives most of its flavor from whiskies made from barley. Irish whiskey also derives much of its flavor from whiskies made from barley (as well as other grains), but since the barley is treated in a different manner than that which is used for Scotch whisky, there is a distinct difference in the tastes of the two whiskies. Various types of grain not only create taste differences but some will impart *more* flavor than others. Smaller grains such as rye and barley will contribute more flavor than corn.

Since the grains selected will be one of the primary factors affecting the quality as well as taste of a whiskey, distillers have spent a great deal of time studying them. Years of research have been devoted to discovering and categorizing the various qualities of grains. Their inherent properties make some grains easier to work with, others more difficult. For instance, some grains will "liquify" at different temperatures than others; and this can be a help or hindrance depending on what stage of the distilling process is involved. When liquified, grains can produce either a thin or thick mash, sometimes so thick that it is impractical to use.

Different grains will also contain differing amounts of starch, which in turn affects the amount of alcohol that can be produced. Corn, for instance, has a greater starch content than rye or barley. And while various grains will have more or less starch content, it is not just a matter of how much starch is present in the grain but of how much of the starch can be *converted into sugar*—sugar that will, in turn, be changed into alcohol. Barley malt is particularly suitable for converting starch into sugar; and is therefore used to some extent by all whiskey distillers.

The overall quality and characteristics of each of the grains, so important to the distiller, are largely determined by the environment in which it is grown. In the United States corn grown in one area will vary considerably in size and composition from corn grown in another part of the country. Both soil and climate affects the grains. And while all distillers would prefer to use domestically grown grains, if for no other reason than cost, there are times when a distiller may elect to import grain. Scotland imports a great deal of barley because the grain domestically grown has a very high moisture content which makes the drying of the grain difficult. While Canada also imports grain to meet its distilling requirements, its native grains have special qualities as a result of the rugged climate in which they are grown and which impart a unique quality to all Canadian whiskies.

Cost is always a factor in the selection of any raw material, and if grain prices get too high a distiller may choose to substitute one type of grain for another. When corn prices were affected by the large quantities being exported in the recent past, other grains such as sorghum were used to help offset the increased costs. Substitutions, however, cannot be completely arbitrary since grain formulas for particular whiskeys are governed both by law and tradition. Bourbon, for instance, must by law be made with at least 51% corn; and all Scotch and Irish whiskey must be made with at least *some* barley. Perhaps even more important than the legal definitions of grain formulas for particular whiskeys are the traditionally accepted standards evolved over the years. Canadian distillers are not restricted in their use of grains and each distiller has his individual preference, resulting in some of the most unique, outstanding and best selling whiskies in the world. Other distillers throughout the world, whether they be in Scotland, Ireland, or Kentucky, would never think of changing a grain formula that has been handed down to them from their fathers' and grandfathers' times. Tradition runs deep in the whiskey trade.

Many of these distillers located themselves in particular areas because of the water supply. The making of whiskey requires a great deal of water for mashing of the grains and, in the old days, as a means to cool and help condense the distillate. Through the years, it was learned that the quality of the water itself was extremely important to the final product. Besides being relatively pure and mineral-free, it was found that each area produced a unique water just as the environment created special qualities in the local grains. In the Pennsylvania, Indiana, Kentucky, and Tennessee regions it was discovered that a limestone ridge filtered the water. In Scotland and Ireland it was found that the water percolating through the peat-covered hills and into the streams and lochs contributed to the uniqueness of the respective whiskeys. The water used by distillers today is to a large extent scientifically controlled; yet many of the native qualities are still retained and still play a part in the character of the whiskey produced.

The production of whiskey really begins with the grinding of the grains. The essential reason for the process, known as *milling*, is to make the starch within the grains more readily available for conversion into sugar. In the old days milling was done by crushing the grains between two millstones, just as flour was milled to make bread. In fact, many distillery operations grew up alongside and as side-businesses of flour mills. Contemporary distillers use modern devices such as large metal rollers and milling "hammers" which can handle large quantities of grain. When the outer shells or husks are broken the grain may be found to contain anywhere from 53 to 72 percent starch. Such a wide divergence in starch content makes it readily apparent why a distiller may choose to use one grain or variety of grain rather than another.

After the grains are milled the *grist* is placed in large vats along with hot water which begins the next step, *mashing*. The vats, known as mash tuns or mashers, vary in size and shape. In Scotland they may be large open vats with about a 5,000 gallon capacity, while some have been large enough to hold up to 100,000 gallons! In the United States the masher may be a large revolving metal drum which continually mixes the grist and water. The mash in the vats is kept in motion by power-driven, rotating arms to prevent the solids from settling. The mechanical methods used today to keep the mash from becoming too settled and sticking to the bottom of the vats are a far cry from the strong arm it took when the mash was literally stirred by hand with large oars or paddles.

The purpose of mixing the grains with water is to make the starch more readily convertible into sugar. Before conversion can take place the distiller must introduce an agent or *enzyme* into the mash. *Barley malt* is a particularly good agent because it contains several enzymes which do two important things: First, break down the starch; second, convert it into sugar—which is not, by the way, the same as ordinary table sugar.

Barley *malt* is barley grain which has been allowed to grow a little. To get the grain to grow or "germinate," the barley grain is spread out over a floor, usually within a room specially designed for the operation. The grain is soaked with water several times and then allowed to sprout. Little rootlets will appear and will be allowed to grow until they are about three-fourths of an inch in length. The exact point at which this growth is stopped is crucial since it

represents the time when there is a maximum amount of *diastase*, the enzyme which will convert the starch in the mash into grain sugars. Before the malting process had become a specialized business, rules of thumb were used to determine when the sprouting barley should be dried to prevent further growth. A distiller would judge the malt was ready if he could make a chalk-like mark on the wall with it, or he would simply feel the texture.

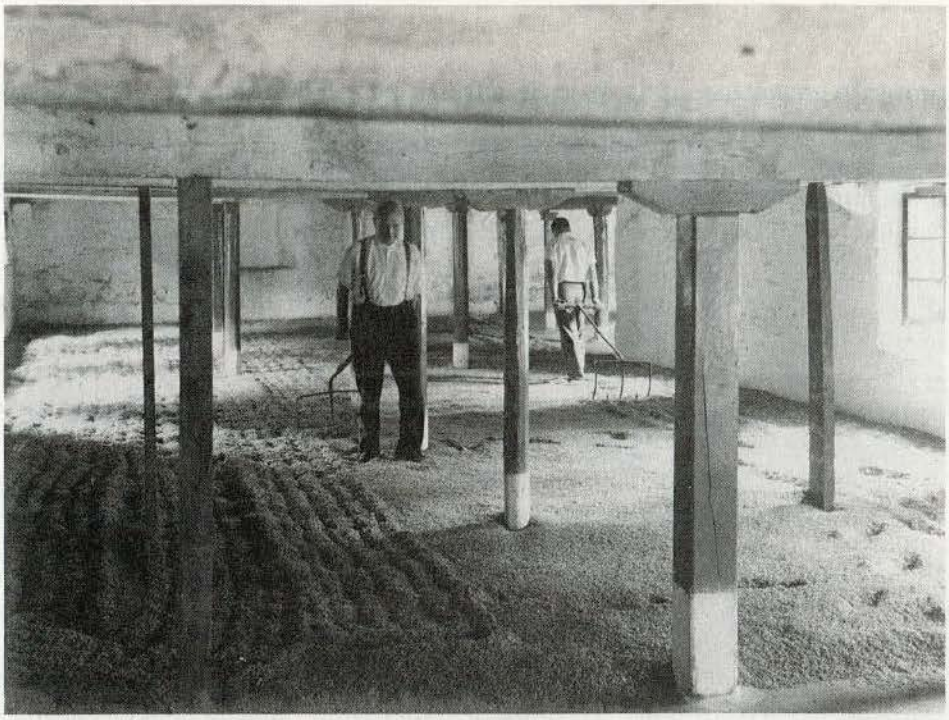
When the barley malt has reached the correct point, growth is stopped by drying the grain. Traditionally, the method of drying the grains was one of the factors that contributed to the differences we detect in various whiskeys, especially Scotch and Irish. The Scotch whisky distillers dried their barley malt by using peat—a primitive form of coal—as fuel. The smoke from the peat fire was allowed to mingle with the drying grain and contributed flavor to the final whisky produced. While Irish distillers had also used peat as fuel they did not allow the smoke to come into contact with the grain and, as a result, Irish whiskey does *not* have the "smoky" taste or aroma so characteristic of Scotch. Today most distillers buy their malt from specialists (maltsters) rather than producing it themselves. And although peat is no longer used as a primary fuel, Scotch whisky distillers still require that the malt which they buy be specifically treated with a certain amount of peat smoke.

After the barley malt has been dried it is also ground or milled, but not quite as finely as are the other grains. The ground barley malt is then introduced into the mash where the converting of the starch into sugars begins. One of the enzymes in the barley malt is *cytase*, which breaks down the starch. Another enzyme, *diastase*, changes the starch first into dextrin, then into maltose (grain sugar). At this point the inherent qualities of the grains become very important. Different grains liquify at different temperatures. Rye, for instance, liquifies at lower temperatures than corn. The temperatures at which a grain will liquify (thus making starch more readily convertible) must be carefully balanced with the fact that conversion itself is best at a moderate temperature. And not only is the temperature of the water vital to the overall operation but its quantity also affects the final outcome. While more water makes conversion of the starch into sugar easier, a "thinner" mash hinders *fermentation*—the next stage of the distilling process in which the sugars are changed into alcohol.

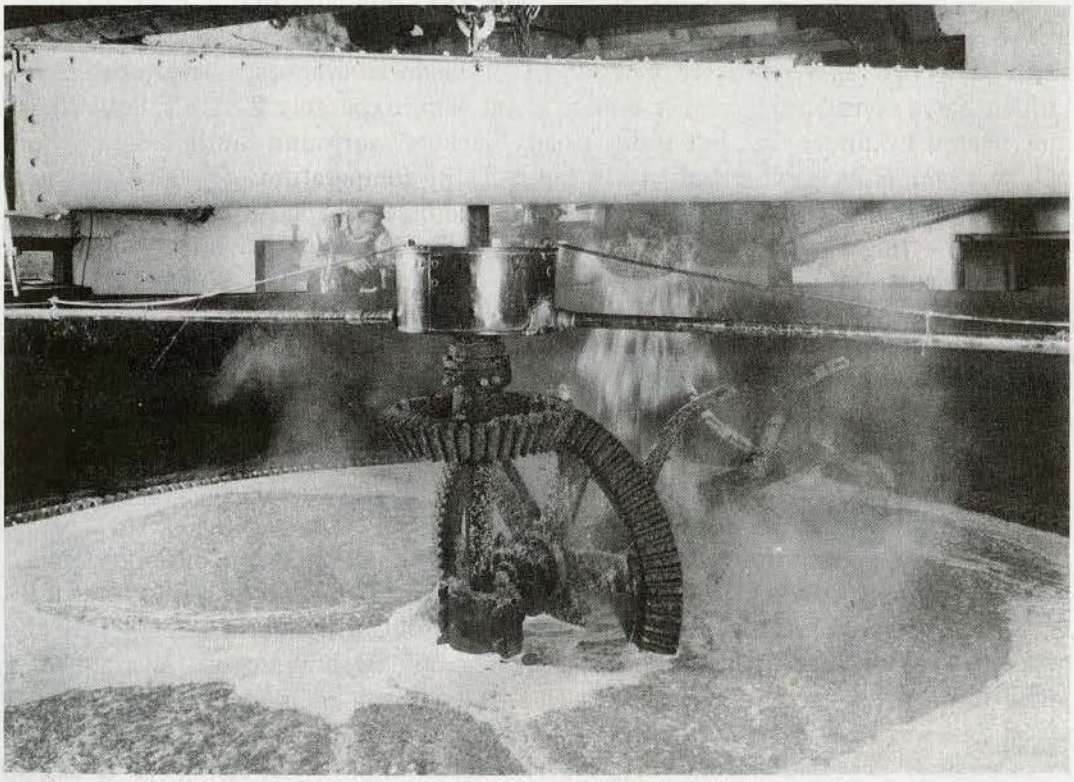
When the starch has been converted into sugar the liquid is drained from the mashing vat. To make sure that all sugars are recovered, additional hot water is fed into the vats. This water then mixes with the solids that were left behind and extracts any additional sugars that may have remained in the mash. This second portion of liquid is also drained and mixed with the first and both are then transferred to the fermenting tanks where the liquid containing sugar, now known as "wort," will be used to produce alcohol.

In order to change the grain sugars into alcohol, a process known as *fermentation*, another agent is needed, *yeast*. The yeast interacts with the grain sugars in a simple chemical reaction which produces alcohol and, as a byproduct, carbon dioxide. The carbon dioxide produced causes the fermenting mixture to bubble, sometimes quite violently. The fermenters or fermenting vats, which might be large, open vessels or tightly controlled containers, have mechanical stirrers to prevent the mixture from overflowing or becoming too agitated. The yeasts themselves, which account for about 2 percent of the total volume, may be added at the distiller's discretion either before or after the wort is fed into the fermenters, or the yeasts may be continually infused into the wort as it flows into the vats.

Distillers may use additional yeast to insure that the wort ferments at a consistent and continuous rate. In Scotland and Ireland a separately prepared yeast known as a "bub" or "lob" may be added to the fermenting wort. A special method used by distillers in the United States involves the use of a portion of the remains from a previous distillation known as "spent beer." This portion of liquids and solids is added along with fresh yeasts to a new batch of wort. As a result it gives a greater continuity to the whiskey finally produced. It also helps to maintain an acceptable acid level in the mixture and prevents excessive bacteria growth, thus establishing optimum conditions for fermentation. If the distillers use at least 25 percent of "spent beer" in their fermentation process, they are entitled under the law to describe their whiskey as *SOUR MASH*. Almost all Bourbon distillers use the "sour mash" process but some



Scotch whisky begins with the malting of barley. This process consists of soaking barley grain in water, then spreading the damp barley on a malting floor where it is allowed to sprout. The heat generated by the barley as it sprouts necessitates a constant turning of the grain as it grows. The malting process pictured here at the Glendronach Distillery which today exists in only a handful of distilleries. The malting of barley creates, in each grain an enzyme which, when the grain is ground and mixed with hot water, converts the starch in the barley into a sugary solution which can be fermented. The alcohol from the fermented solution is then distilled to strengthen and purify the spirit. Photo courtesy Teacher's Scotch



A mash tun at the Glendronach Distillery. Ground malted barley and hot water, at a very specific temperatures, are placed in tuns such as this and mixed together to form a sugary solution to which yeast is added to begin the fermentation process. Water used in this process is the largest single factor in determining the character of one Scottish distillery's whisky from that of another. Photo courtesy Teacher's Scotch

are more prone to make use of it in their advertising while others do not stress it on their labels, thinking perhaps that the consumer might react adversely to the word "sour." A sour mash whiskey, however, is anything but sour and is, in fact, probably "sweeter" in taste and heavier in body and character.

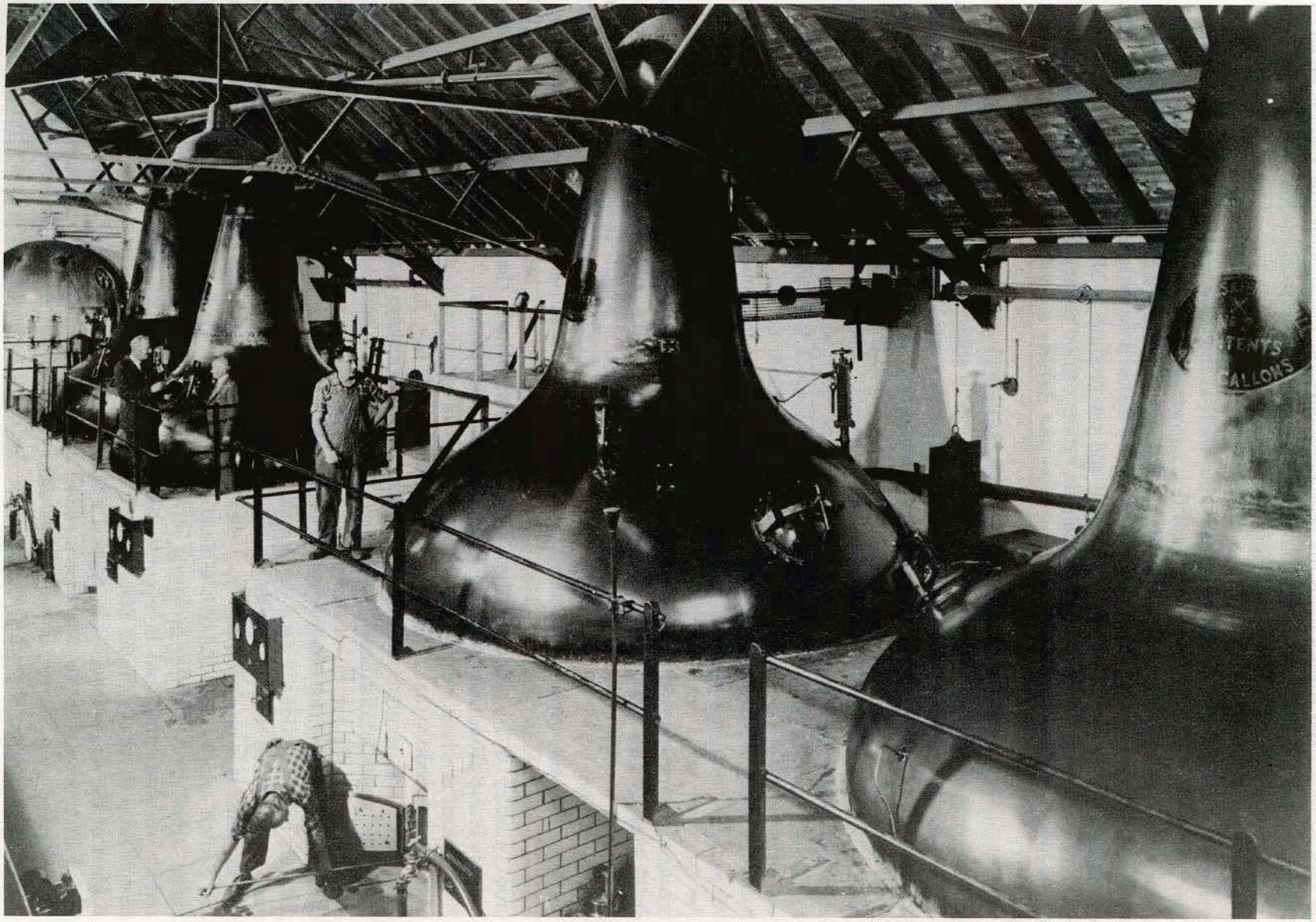
Differences in types of yeasts have important implications for the distiller and each jealously guards his yeast cultures, many of which took years to develop. The particular properties of a yeast strain will determine its qualifications as an agent for effecting the conversion of the grain sugars into alcohol. Yeasts also contribute to the taste and character of the whiskey, directly or indirectly, in some of the side-reactions which they help create during the fermentation process. Other byproducts such as esters, aldehydes, fusel oils, and various kinds of acids are produced during the conversion of the grain sugars into alcohol and carbon dioxide. The nature and variety of these secondary constituents will depend in part on what particular strain of yeast has been used as well as the composition of the wort and the conditions under which fermentation occurs.

About 95 percent of the grain sugars in a completely fermented batch of wort will have been converted into alcohol. The alcohol will make up from 5 to 7 percent of the total volume of liquid or, in other words, it will be 10 to 14 proof. Up to this point in production the process is very similar to the brewing of beer. The fermented liquid is, in fact, called *"distillers' beer"* (or distillers' wash), although it is quite different from the beer sold to consumers. After the sugars have been converted into alcohol the fermented liquid is transferred to a still where the alcohol will be separated from the other liquids and solids, a process known as *distillation.*

Traditionally, distillation was carried out in a pot still, a device used simply to boil the wash in a big pot-like container (hence the name*). These pot stills have ranged in size from the small 40-gallon stills used by households to the uncommonly large 30,000 gallon stills used by the Irish distillers in the past. A convenient still in the old days might have held about 750 gallons, while the average pot still today might range up to as much as 5,000 gallons or more. Whatever the size of the still, its purpose remains the same, and that is to boil the wash or distillers' beer in order to separate the alcohol from the rest of the mixture. Since alcohol has a lower boiling point (approximately 173°F.) it will begin to evaporate before the rest of the wash which has a considerably higher boiling point (approximately 212°F.). Pot stills were at one time heated by direct fire, but today steam "jackets" surround the bottom portions of a pot still, or steam coils are inserted within the still, the temperatures of which can be evenly controlled. The alcoholic vapors rise to the top of the onion-shaped still head where they pass through a connecting pipe, where they are condensed and collected. While a pure solution of alcohol will begin to evaporate at 173°F. there is a sliding scale of its boiling point when it is within a mixture. The less alcohol in the solution, the higher the temperature must be in order to evaporate and separate it. And, of course, as you raise the temperature, other liquids also begin to evaporate along with the alcohol. Many of the secondary constituents formed during fermentation will be vaporized and will play an important role in the final taste of the whiskey and are, in fact, what makes whiskey, whiskey, and not just pure alcohol. The temperatures heating the still are continually raised until all of the alcohol has been evaporated and the distillate is now known as *"low wines."*

The low wines represent about 25 percent of the total volume of the initial charge of wash and must be redistilled in order to further separate the alcohol into a greater concentration and a more refined product. As the low wines are brought to a boil in a second still, the *first portion* of the evaporating distillate, known as "foreshots," is siphoned off, as is the latter part of the run, known as "feints." Both of these parts of the redistillation are collected and condensed and will later be mixed with a new batch of wash to be redistilled. In this way no alcohol is wasted. Only the middle portion of the distillation of the low wines is destined to

*Illicit whiskey in Ireland was known as "poteen" or "potheen" derived from the Irish *poitin*—meaning a small pot.



The traditional pot stills used to produce Scotch malt whiskies. Photo courtesy Teacher's Scotch

become whiskey, and it rests upon the skill and judgement of the individual distiller when to begin to separate that part which he knows will one day bear his label.

Today, most distilled spirits, including most whiskey, are in one way or another the product of the "continuous still." Rather than boiling the wash in a pot still, the charge of wash is continually fed into the top of a large column, while at the same time live steam is introduced near the bottom of the still. As the wash flows downward it is met by the rising steam, which vaporizes the alcohol in the mixture. Throughout the column are a series of perforated plates which help spread out the wash as it descends and makes it easier to vaporize the alcohol. The continuous still is a most efficient operation and can produce an alcohol of a very high proof, i.e. very pure, and the fact that the alcoholic vapors can be collected at various points along the column as they rise toward the top, gives the distiller a great deal of control over his product.

The basic differences in the way the pot and continuous stills operate will obviously lead to differences in the whiskeys produced in the two types of stills. The whiskeys produced in a pot still are usually distilled out at a lower proof and as a result are heavier bodied and more flavorful. The continuous still can produce whiskeys at a much higher proof but the higher the proof at which a whiskey is distilled the less flavor it will retain. The proof of a spirit refers to the alcoholic content or the actual amount of alcohol in the spirit. In the United States every degree of proof represents 1/2 percent of alcohol. So if a whiskey was 100 proof it would contain 50 percent alcohol. The fact that a whiskey which is *distilled* at a higher proof will be less flavorful than one distilled at a lower proof should not be construed to mean that a *bottled* whiskey at a higher proof will be less flavorful. Just the opposite is the case. *The higher the proof of a bottled whiskey, the more flavorful it is.* This apparent paradox is explained by the fact that when whiskey is *distilled* at a relatively high proof most of the secondary constituents are removed as the alcohol becomes purer and purer. If, for instance, you would distill whiskey up to its theoretical maximum of 200 proof (i.e. 100 percent pure alcohol) you would have a spirit with no other constituents, the taste of which would remind you of the rubbing alcohol you buy at the drug store. On the other hand, a higher proofed whiskey in the bottle of the same type and brand will always be *more* flavorful. This is because whiskey when bottled is reduced in proof by adding water. The *only* difference between an 86 proof and 100 proof whiskey is 14 percent water! While the water reduces the alcoholic strength of the whiskey it also proportionately dilutes the flavoring constituents.

The proof at which a whiskey is distilled is such an important factor in determining the final taste of the product that in many cases it is defined by law. In the United States (where the continuous still is predominantly used) all *straight* whiskeys such as Bourbon, Rye, and Tennessee, must be distilled at *less* than 160° proof. A blended whiskey in the U.S. must contain at least 20 percent of straight whiskey which can then be blended with "grain neutral spirits," meaning spirits which have distilled at 190° proof or more. Irish and Scotch whisky distillers have traditionally used the pot still to produce a whiskey which is known as a single malt or pot stilled whiskey. Its heavy flavor comes not only from the barley used and the pot still in which it is produced but from the lower proof at which it is distilled. Most of the Irish and Scotch whisky sold today is a blend of these heavier bodied pot stilled whiskies and the higher proof grain whisky produced in a continuous still. Canadian whiskies are a blend of various whiskies produced in a continuous still at usually somewhat higher proofs than a straight whiskey in the United States.

Most of the stages involved in making whiskey can be accomplished within a fairly limited period of time. Except for the time involved in preparing the barley malt, all the operations we've looked at so far can be completed within a week. But time is an extremely important factor in *mellowing* the whiskey and, like the other processes of whiskey production, is governed both by law and tradition.

In the United States, a *straight* whiskey must be aged at least two years in new charred oak barrels. Most are aged longer. Canada has the same two-year minimum requirement. Scotland and Ireland require at least three years of aging, but do not insist on new barrels. In fact, the

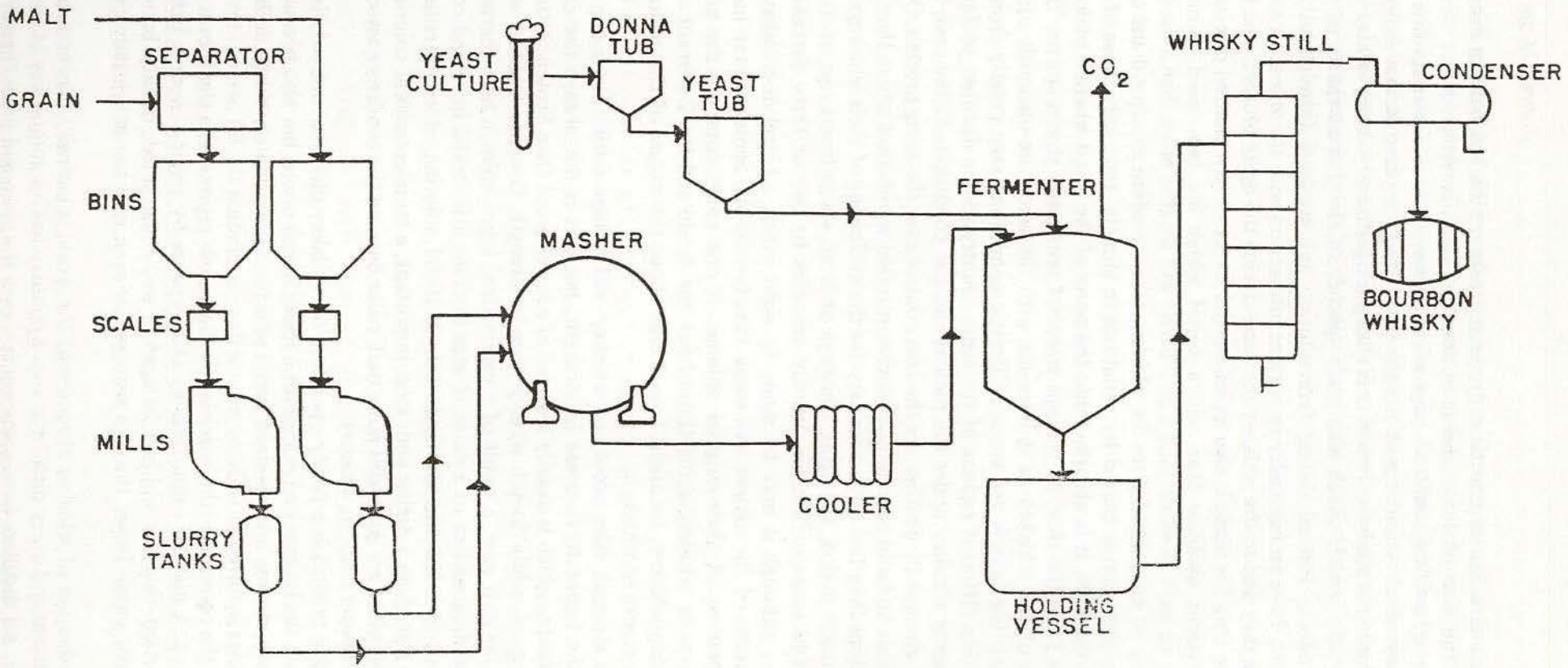


Diagram of modern whiskey distillery.

Scottish and Irish distillers at one time preferred casks which had been previously used for storing sherry. The size of the barrel is optional. A large barrel gives the whiskey greater exposure to a wood surface, but too large a barrel conteracts this purpose since the greater volume of whiskey which it contains offsets the benefits of increased surface exposure.

When new whiskey is stored in wood it is changed significantly. Many of its rough qualities are absorbed by the wood, which also lends special, subtle characteristics of its own. The secondary byproducts formed during fermentation and retained throughout the distilling process, *congeners*, have an especially important interaction with the wood. In most cases, the flavor and aroma they add to the whiskey increases during the aging process. The type of wood out of which the barrel is made is also an influential factor—a new charred oak barrel will lend the whiskey different qualities than will a barrel which has been used before for storing another whiskey or kind of spirit. And a new barrel will breathe more than a used barrel, since the porous nature of new wood gives the whiskey more freedom to expand and contract. This expansion and contraction is caused by variations in climate, especially those of temperature. When the liquid expands, it is absorbed into the pores of the wood where it picks up elements like wood sugars from the char, or perhaps traces of previously stored spirits. The expansion and contraction of the whiskey as it interacts with the wood are obviously affected by the climates in which the barrels are stored. Climatic conditions vary greatly from country to country and within different regions of the same country. Some distillers prefer to maintain their stocks of aging whiskey under the natural climatic conditions of the area, believing that normal seasonal changes in weather are the best control over the aging process. Other distillers go to great expense to build large temperature-controlled warehouses where they can maintain the exact conditions they feel to be necessary for the mellowing of their whiskeys.

During the storage period, the aging whiskeys undergo a significant loss of volume because of evaporation and seepage. The loss usually amounts to two or three percent of the total volume annually, although it may be more. In eight years, a barrel of whiskey may lose as much as 36 percent of its volume and some twenty-year-old Scotches may have "breathed out" over 60 percent of their original volume. If one could compute the number of the millions of gallons of whiskey aging throughout the world and the 2 percent of that which represents escaping whiskey, he might have a clue about the nature of the atmosphere in the vicinity of those stocks of whiskeys.

The alcoholic strength (the proof) of whiskey will change during the aging process. One would expect the liquor to decrease in strength, but this is not always the case. Bourbon whiskey, for instance, which is usually barreled at a lower proof than Scotch, actually increases several proof degrees, while Scotch whisky loses in strength. Bourbon whiskey also takes on a great deal of color as it ages, a result of a caramelized layer inside a new charred oak barrel. Scotch whisky,undergoes less of a color change because it is stored in reused containers and therefore, like all blended whiskies has some artificial coloring added—caramel, sherry, or other agents—to give them a darker and, most important, a more consistent coloring. Older and heavier bodied whiskies are given still more dark color because the consumer associates age and heaviness with a deeper color in whiskey.

The entire aging process is a costly operation for whiskey distillers, not only because of the time involved and the leakage and evaporation losses which occur, but also because of the high cost of the barrels. A new average-sized barrel sells for approximately thirty dollars. Considering the overall costs involved in whiskey production—excluding the 60 percent tax the distillers must pass on to the consumer—the purchase of the barrels represents a significant chunk of the total expenditures. A distiller cannot defray this expense by buying cheaper barrels since it is extremely important that his whiskey be aged in well-constructed, quality barrels. A poorly made barrel might cause losses through seepage—or even ruin the entire batch of whiskey it contained.

While the production of whiskey throughout the world is basically the same, every country has its own traditions and every distiller within a country has his unique way of approaching the distilling process. All distillers have some control over the grain and yeast formulas, the design

and selection of apparatus used in each step, and the times involved in the various processes from milling to aging. Years of experience are coupled with the most up-to-date scientific knowledge, chemistry and common sense, to produce the finest whiskeys possible. And while scientists can tell us that such and such a whiskey contains "X" amount of certain elements, they cannot account for the innumerable subtleties we taste and appreciate. And just as each whiskey has its own unique production methods, so it has its own individual history, which can be found in the following pages.

CHAPTER THREE

WHISKEY IN THE UNITED STATES

INTRODUCTION

The United States is in the unique position of having several distinctive types of whiskey, *Bourbon, Blended, Tennessee, Rye* and the new *Light* whiskey as well as such classification as "straight" and "Bottled-In-Bond." Total whiskey production for 1974 was over 75 million gallons with an additional 822 million gallons in stocks. While other major whiskey producing countries are large exporters, the United States is not (only 5½ million gallons of whiskey were exported from the U.S.). Domestic consumption of American whiskeys was 137.2 million gallons in 1974 which represented 31.6% of the market while consumption of imported whiskeys was 93.9 million gallons accounting for 23.5% of the market.

While American whiskeys once dominated the distilled spirits' market their share has been continually eroded both by the lighter blended imported whiskeys as well as the trend to lighter spirits such as vodka, rum, and Tequilas. Over the last ten years American whiskeys have declined some 9.9% while imported whiskeys have gained 122.8% in the same period. The percentage increases in rum, vodka and Tequilas have been more dramatic.

American distillers have responded to the shifts in consumer tastes by introducing their own "Light" whiskey in 1972, believing that one of the reasons for the increase in imports was their lighter flavor and body. Bourbon distillers also began to promote the "mixability" of the native American whiskeys, reasoning that the shift to other spirits was mainly a result of their use in a wide variety of cocktails. But no matter what the current trends, most agree with Heublein's corporate executive vice president, Chris Carriuolo, when he says, "The United States will always be a whiskey drinking country."

> (1) (i) "Bourbon whisky" is whisky produced at not exceeding 160 proof from a fermented mash of not less than 51 percent corn, and stored at not more than 125 proof in charred new oak containers. . . .
>
> (iii) Whiskies. . . . which have been stored. . . . for a period of 2 years or more shall be further designated as "straight"; for example, "straight bourbon whisky."
>
> Section 5.22 Title 27 ATF Reg.

BOURBON

Bourbon whiskey was named after Bourbon County, Kentucky. The county itself received its name in the post-Revolutionary War flurry of enthusiasm for France, who had befriended the struggling colonies in their fight for independence. Names such as Lafayette and Paris were being attached to cities and towns and so it is not surprising that Bourbon, the name of the reigning family of France at the time, found its way into the local geography. In May of 1964 the Congress gave Bourbon whiskey its long overdue recognition as a distinct whiskey which can be made only within the United States.

The distilling of Bourbon whiskey had been going on long before its official recognition, and even before it received the name Bourbon. The first printed reference to it occurred in 1821 in a newspaper ad offering some "Bourbon whiskey" for sale. But the distilling of some sort of whiskey had been going on ever since the colonists had first arrived, bringing with them the knowledge of and desire for hard liquor. In the early 1600s settlers were distilling everything in sight: peaches, plums, apples, grapes, cherries, elderberries, and whatever fruits they could use to obtain fermented juices which they could then distill. Grains were also used to brew beer, which was occasionally distilled into whiskey. But whiskey was not a significant part of the spirits produced at this time, and would have to await further political and economical developments before emerging as the distinctive product it is today.

Rum and fruit brandies were the main spirits produced before the American Revolution. All types of fruits were used to produce a potable spirit, but the two most popular were peach brandy (known as "Old Peach" or "Virginia Dram") and apple brandy (applejack) sometimes referred to as "Jersey Lightning"—which when it hit caused something known as "apple palsey." Rum had become firmly entrenched in the colonial economy as a result of the triangular trade which had developed between the African coast, the West Indies and New England. The molasses brought from the West Indies led to a major rum distilling industry developing in New England, and when the Molasses Act was passed in 1733 restricting the importation of anything except molasses of English origin it caused grave economic concern in the colonies. The discontent caused by such economic restrictions played a major role in the American Revolution. But the rum trade was even more seriously affected by the Embargo Act of 1807, which severely limited the importation of any molasses. A year later, abolition of the slave trade eliminated one of the mainstays of the triangular rum trade; and to all intents and purposes ended the social and economic importance of rum.

Whiskey would gain in both production and popularity as a result of the decline in the rum trade. Scottish and Irish immigrants had been moving into the western Pennsylvania grain-growing regions since the late 1700s. These new settlers brought with them a fondness for the whiskeys of their homeland and began to use the plentiful grains for distilling. The distilling of whiskey soon became a major adjunct to farming and an integral part of the economy of Western Pennsylvania. The transportation of grain to markets was both difficult and risky. Poor roads made carrying the bulky grain even more burdensome, and there was always a

chance the grain would spoil in transit. Worst of all, grain prices tended to fluctuate, and if the grain arrived in a depressed market the farmers suffered severe losses. If the farmer himself distilled his grain into whiskey, not only was it less bulky to transport (a pack horse could carry 4 bushels of grain or the equivalent of 24 bushels if the grain was converted into two kegs of whiskey) but, rather than spoil, the whiskey would actually improve in transit. And most important of all, the whiskey brought a better and more stable price. Whiskey was therefore an essential part of life in Western Pennsylvania. There were over 5,000 log stillhouses in the area, and one of every six farmers had his own still. Those who didn't, depended heavily on the stills as a market for their grain.

With whiskey being such an important aspect of farm life you can imagine the reaction when a bright young man in the nation's new capital decided that whiskey was just what the doctor ordered as a taxable commodity. Alexander Hamilton, the new Secretary of the Treasury, had been looking for a way to help pay off the war debts, and finally decided that a tax on whiskey would do the trick. When farmers and their representatives complained that the tax was an unfair and unjust burden, and discriminated against certain areas and occupations, Hamilton responded with a typical bureaucratic mentality. He suggested that if the farmers thought the tax too oppressive, they were probably drinking too much anyway, and they should drink less! So in spite of protests an excise tax came into being in 1791. Each farmer-distiller had to pay either a yearly tax based on the capacity of his still (60 cents per gallon) or a duty on the actual numbers of gallons of whiskey produced (11 to 9 cents per gallon). And of course there were the usual attendant regulations requiring record keeping.

The tax itself was more than an unfair burden on the farmers who depended heavily on distilling as part of their livelihood, it was an out and out impossibility. The tax was to be paid in cash, hard money, something the farmers simply did not have. One of the reasons for the development of distilling was that whiskey was an excellent item that could be used to barter for other goods. To top it all off, the laws were enforced in distant courts and when farmers failed to pay their taxes they had to travel long distances to plead their cases. The time lost from farm-work only added to their grievances. All of these factors led the western farmer to see the new excise tax in the same light as they had seen the unfair rule of England, with whom they had just fought a War of Independence. And to add insult to injury the farmers were not getting anything for their money since the federal government was unable to protect them from the constant threat of Indian warfare along the Western frontier.

There was only one answer (protest had failed), and so the famous "Whisky Rebellion" of 1794 occurred and was just as quickly subdued. But the government got the message that the tax program was out of the question. So the duties were lowered; local courts were given jurisdiction, which reduced travel time; and the Indian problem was eventually settled. But the tax was still there and, rather than pay or fight, many distillers chose to pack up their distilling equipment and head South into Indiana and Kentucky, a little further out of the reach of the law.

The excise tax applied to all areas of the country and Kentucky was no exception. The distillers in Kentucky, however, who had at first ignored and later tolerated the tax, kept a watchful eye on events in Western Pennsylvania. When it appeared that fighting was not the solution, distillers in Kentucky used the courts to delay tax payments, many times being helped by sympathetic judges. Even when a distiller *wanted* to pay his tax he found it difficult to find a government agent to inspect his whiskey and accept payment. The problems involved in administering a tax program, however, slowly began to resolve themselves. The government learned from its experience in Western Pennsylvania that too harsh a tax would only defeat its purpose. The government began to look for ways of making tax payments easier and even more attractive. Many times the tax collector was also the supply purchaser for the army, a prime market for Kentucky's whiskey. And of course the agent was only interested in buying "legal" tax-paid whiskey.

Distilling was not new to Kentucky. Settlers had brought stillin' equipment with them when they first arrived in the latter part of the 1700s. They traveled along the Wilderness Road from

Tennessee and through the Cumberland Gap from Virginia while others had come from Pennsylvania down the Monongahela River. Some of these early settlers were known distillers with such names as Pepper, Calk, Shelby and Meyers. And since there were ample supplies of grain available, it is very probable that distilling was going on in the area in the early 1770s. Records from this time make mention of the sale of spirits as well as distilling apparatus. Evan Williams is traditionally recognized as the first distiller in Kentucky. In 1783 he was known to be making whiskey in Louisville. But this was not Bourbon and apparently not even good whiskey, since Williams was reprimanded by the city council; first for bringing whiskey to the meeting, and second for bringing one of such poor quality. The bottle, however, went home dry.

When the farmer-distillers from Western Pennsylvania arrived in Kentucky they found that corn was plentiful. The Pennsylvanians had used mostly rye and barley grain for distilling, so it was only natural they would first try to grow and use the grains with which they were familiar. When they found that the rye and barley would not grow as well as corn, the distillers experimented, mixing the more plentiful corn with the rye and barley. In this way the basic grain formula for what would become Bourbon whiskey evolved. In 1789 Elijah Craig would be credited with distilling the "first" Bourbon whiskey, although the distinctive product we know today would have to await further developments.

Whiskey was becoming an important part of the social and economic life in Kentucky and along the western frontier. Distilling was a normal part of everyday life; you built a house, raised your crops, had some livestock, brought in the milk and eggs, made your bread and pies. And of course you had a still and you made some whiskey, probably just enough for yourself and a few friends. Whiskey was present at all sorts of gatherings; house-raisings, births, trials, and elections—if the candidate hoped to win. Distilling equipment was valuable and was left in wills along with stocks of whiskey. But mostly whiskey was just there, life and work were hard and rough (as was the whiskey) and drinking was one way to make them a little easier.

At first whiskey was whiskey; raw, unaged, colorless. The only distinction was between good and bad whiskey—bad because it was plain lousy or too weak. One of the ways used to check or *prove* the whiskey was any good, or strong enough, was to add equal parts of whiskey and gunpowder and set the mixture aflame. If the flame burned a slow yellow the whiskey was considered too weak and if it burned too quickly and was a bright blue, the whiskey was thought to be too strong. But if the flame burned with a steady blue flame, it was considered *proved* to be a good whiskey. Later the strength of the whiskey which produced that steady blue flame would be found to contain 50 percent alcohol. The whiskey was considered to be 100 percent proved or as we know it today, 100 proof. Another method used to determine the quality of a whiskey was to place some whiskey in a glass tube and shake it. If beads remained on the top and along the sides of the vial the whiskey was supposed to be good. Still another test was to place a piece of cotton in a glass of whiskey which, if any good, would let the cotton sink to the bottom; then, with the addition of water, rise again. All of these methods were rather hit and miss but they were the only means available to determine the quality of much of the dubious spirits sold as whiskey.

A lot of whiskey was sold to the army, and Kentucky was well situated to supply both the military and the expanding frontier. While Pennsylvania was still the major producer in the early 1800s, producing some 6½ million gallons, Kentucky was beginning to come into its own with 2.2 million gallons (Virginia produced about the same quantity). The Mississippi River was a handy outlet for Kentucky whiskey and New Orleans soon provided a ready market. Cargoes of whiskey were assigned to ship's captains who would float down the river and sell as much as they could along the way until they reached their final destination at New Orleans. Over 110,000 gallons of whiskey arrived in New Orleans in just the first three months of 1801!

As whiskey became more of an export item and traveled farther from its place of origin it was noticed the longer it remained in the barrel the more mellow it became. Whiskey that had made the trip down the Mississippi seemed to have improved a little from when it was first made. And so a distinction arose between "old" whiskey and regular whiskey; and another

important characteristic of Bourbon came into being, age. Prices reflected the value placed on the more mellow product. Regular prices might range from 14 cents to 19 cents a gallon while Old Bourbon would sell for over twice that, anywhere from 30 cents to $1.00 per gallon.

The whiskey of course was transported in barrels and the barrels themselves would contribute another characteristic which would lead to the distinction of Bourbon. Just as it was discovered that older whiskey was mellower than newly made whiskey, so it was found that whiskey stored in *charred* barrels had a distinctive taste and aroma. The origin of barrel charring is traditionally credited to the fact that some of the barrels used for storing whiskey had been used for transporting fish. In order to remove the unwanted odors from the barrels they were charred. Another story revolves around the accidental burning of some barrel staves. Coopers (barrel makers) often heated the barrel staves to make them more pliable and easier to bend into shape. After charring some staves the cooper, not wanting to waste them, completed the barrels; after the whiskey was stored therein, the beneficial results occurred. But more likely is the practical reason that barrels, as well as other wooden containers such as mash tubs, were set aflame to remove splinters from newly hewn surfaces. This practice was highly recommended to distillers to prevent any dirt or bacteria from accumulating on the inner surfaces of their vessels.

As whiskey became a more refined product it was only natural that further distinctions would occur. Soon geographical regions were gaining a reputation for their whiskey. Pennsylvania produced "Monongahela Rye"; whiskey from Kentucky was known by such names as "Western whiskey," "Kentucky whiskey" or "Kentucky goods." Bourbon County was originally a part of Virginia before Kentucky became a state in 1792, and encompassed a large part of the future state. Names tended to stick when communication was poor and transportation slow. The name "Bourbon" was used to describe many of the goods and products which came from the originally larger county, long after the county had been subdivided and incorporated into the new state of Kentucky. This was especially true of the whiskey from the area, probably because it was more easily recognizable as to its place of origin and the fact that it was one of the principal exports. The whiskey from Kentucky was also further distinguished by the many state and local fairs held where awards were given for the best quality of goods in a variety of categories including the best "Kentucky" or "Bourbon" whiskey.

Individual distillers were also becoming recognized for the quality of their whiskey, and their names began to appear in newspaper ads. "Spears and Williams best Old Whiskey" or whiskey "made by Solomon Keller" as well as many of the family names which are still today a part of the Bourbon industry began their legacy at this time. Dr. James Crow arrived from Scotland in 1823 and pioneered the use of scientific instruments in the distilling "business."

The small 40 gallon copper still so familiar down on the farm was being replaced by larger and larger units. One of the first attempts to apply the methods of big business to distilling was the Hope Distillery built in Louisville, Ky, in 1816. Backed by a group of New England investors, the distillery was a large steam-powered plant, designed for economical and efficient handling of all materials. The stills alone weighed 10 tons with a theoretical capacity of 1200 gallons per day. Huge orders were advertised for grain and it was estimated that over 5,000 hogs could be fed from the stillage (the remains of the grains and liquid after distilling). While the production capacity must have been tremendous, the quality of the whiskey left a lot to be desired; and, coupled with other business shortcomings such as overexpansion and undercapitalization, the Hope Distillery ended in failure. The emergence of distilling as a major industry would have to wait for another day.

Production, of course, must be preceded by demand and demand was on the rise. Per capita consumption had risen from 2-½ gallons at the turn of the 18th century to 3-¼ gallons by 1860. Whiskey was untaxed from 1817 to the Civil War; as a result, inexpensive and quickly made spirits were readily available. Cincinnati became a major area for distillers, rectifiers, and wholesalers as well as brewing of beer and the associated industries. Whiskey was an essential provision as men moved westward and faced hardships and dangers made more difficult by a restricted social life and salty foods. Men usually drank a lot or not at all. And just as sure as

Barrel charring at Brown-Forman's Blue Grass Cooperage. Photo courtesy Brown-Forman Distillers Corp.

the sun rises, when men drink, there will be someone around to tell them not to. The temperance movement followed closely on the heels of westerners as they sauntered into their favorite saloons. But like large-scale production in the distilling industry the temperance "movement" would have to wait another day.

The Civil War was for many their first introduction to whiskey drinking; and although liquor rationing in the army had been abolished in 1830, officers found whiskey a just reward and ample incentive for their men. Regardless of what the officers would have done whiskey would have flowed right along with the troops anyway, hawked by peddlers both in and out of the army. Doctors were a main source of whiskey and not always for medical purposes, although whiskey was widely used both as an antiseptic and anesthetic. And it was not just the enlisted men who were known to drink. No less an officer than General Grant himself was known to put a bottle away without too much trouble. Grant's reputation for drinking became so wide-spread that reformers complained to President Lincoln about the bad example his general was setting. Lincoln replied, "I wish I knew what brand he drank so I could give some to my other generals!" And after Grant's victory at Vicksburg, President Lincoln sent his congratulations along with a case of fine Bourbon.

The Civil War had profound economic as well as political effects. Expanded markets and new methods of operation meant big business, and new names entered the distilled spirits industry. While some of the family names which had been in the whiskey business for years remained, others entered as profits soared. Lawyers, merchants, and other businessmen became part of the picture as names such as Monarch, McBrayer, and Megidden brought on the age of the Bourbon Aristocracy. Megidden had made a fortune selling whiskey during the war and later during the years of whiskey speculation. If an "insider" was fortunate enough to find out about an increase in the excise tax he could quickly realize a sizeable profit by buying up stocks of whiskey, since whiskey already produced was not subject to the new tax. Such "windfall" profits helped Megidden expand his holdings, build a mansion, buy large herds of livestock and become one of the largest landholders in the area. Business was booming.

And when there is money to be made there will always be someone with his hand out looking for his share, especially when the government is involved. The excise tax had been reimposed in 1862 and had risen sharply from 20 cents to $2.00 per gallon by 1865. Later the tax was reduced to 50 cents per gallon to combat widespread "illicit" distilling. But no matter what the rate of excise tax, it was still cheaper to produce whiskey and pay *no* tax. In the 1870s a "Whisky Ring" evolved which included not only distillers and local government officials but persons in high offices that led to the very door of the White House and President Grant. The system was simple: local tax officials, centered mainly in St. Louis, looked the other way while distillers produced whiskey which was never taxed. The "profits" from the untaxed whiskey, which added up to millions of dollars annually were divided between government officials and the distillers. President Grant was not involved but his secretary was, as were other Washington officals who were finally caught by a plan set by an *honest* Secretary of the Treasury. And would you believe one of the principals wrote a book while in jail! Sound familiar? Watergate is nothing new.

On the positive side both the distilling industry and the general public benefited by the Bottled-In-Bond Act of 1897. Up until the 1890s a distiller usually sold his whiskey in bulk (although some distillers had been bottling their whiskey as early at 1870, cf. Old Forester*). After the tax had been paid the government no longer had any interest in the whiskey. A retailer or rectifier (blender) could now do anything he wanted to do with the whiskey, which included watering it down or blending it with raw spirits. There were no labeling requirements. A distiller might sell a six-year-old whiskey under his brand in one part of the country and a three-year-old whiskey under the same brand elsewhere. Neither the distiller nor the consumer had any way of knowing what was in the keg after the tax had been paid and the whiskey sold.

*George Garvin Brown is credited with being the first distiller to bottle his Bourbon in order to maintain a consistent high quality that the consumer could depend on.

When the excise tax had been reimposed in the 1860s a stamp system evolved. One stamp meant that the whiskey was going to be sold directly to a retailer and included such information as the name of the distiller and the date when the whiskey was made. The government also permitted the distiller to keep his whiskey in "bond" (locked in a warehouse) for one year without having to pay any taxes. This was a great help to the distiller since he had to pay the tax before he sold his whiskey. The tax payments themselves were quite a burden; they had to be paid in a cash lump sum, and, often even before the distiller had been paid for his whiskey. As the "bonding" period was extended to three years in 1879 and to eight years in 1894 a system of warehouse receipts developed. Distillers could use the whiskey they had in storage as collateral to finance tax payments.

The stamp system and the bonding period, however, still did not carry any guarantee as to what happened to the whiskey after it left the distiller's and government's supervision. The system was simply a method of tax collection. In 1897 the Bottled-In-Bond Act was passed which did carry with it certain minimum guarantees of what was in the *bottle.** Whiskey was now bottled under government supervision and sealed with a green stamp which included the following information: the whiskey was a minimum of four years old, the name of the distiller, the whiskey in the bottle had to be made at one place and all at one time (in other words a *distiller could not mix or blend* whiskeys made in different places or from different seasons or years), and the whiskey had to be 100 proof, nothing else having been added except water to reduce the whiskey to the correct bottling strength. Two of the main proponents of the Act were Edmund H. Taylor, one of the most prominent figures in the distilling industry, and Secretary of Treasury John Carlisle, whose portrait can still be found on the green stamp of every bottle of bonded whiskey. The Bottled-In-Bond Act was helpful to distillers as well as consumers since it meant that no taxes had to be paid while the whiskey was under government supervision. The maximum period of keeping the whiskey in bond was increased in 1958 to 20 years—after which the tax must be paid whether the whiskey is sold or not.

Besides the illegal methods used by established distillers such as those involved in the Whisky Ring and the legal use of the provisions of the Bond Act, there were other ways to avoid paying the excise tax—moonshine. The government is responsible both for the creation of illicit distilling as well as the poor quality of the "white lightning." The fact that distilling for home consumption is outlawed does not mean that there is anything inherently wrong with distilling except that it is illegal to do so without the required licenses. Imagine for a moment that bread baking were outlawed, or growing flowers or preserving of jams were no longer permitted. Nothing about these activities would change except that they would begin to take on sinister overtones, people would begin to smuggle "hot" bread (excuse the pun) across the borders; those who handled jams would end up in legal ones; and flowers would have to be grown in secret. After outlawing distilling for home consumption or commercial distilling without the required licenses, the government then provided an incentive to illegally distill, namely the profit margin provided by the high excise taxes. Not only is the government responsible for the illicit distilling but they also get the credit for the usually poor quality attributed to the illegal article. The stiff penalties involved in getting caught making moonshine require makeshift equipment easily concealed and transported, as well as fast production methods to avoid detection and apprehension. Even the purchasing and use of the basic raw materials required for distilling whiskey are affected by the need for secrecy. Illegal distillers must procure their supplies in surreptitious ways and many times will be less than selective about the quality. Consumers as well as producers of moonshine are in violation of the law and there are few standards adhered to by the moonshiners.

Making whiskey has always been a part of life, not only in the United States but throughout the world. And there has always been a demand for moonshine inspired partly by economics

*The bottling of whiskey was greatly aided by the invention of the first fully automatic glass bottle-making machine in 1903 by Michael J. Owens. In 1903 400,000 gallons of Bourbon were bottled and ten years later the figure had risen to 9,000,000 gallons.

and probably more importantly by the desire to preserve independence. Even the sometimes almost intolerable taste and harshness of the illegal spirits do little to dampen the thirst of those who see moonshine as one of the last vestiges of individual rights. Indeed so ingrained is the idea of buying the real McCoy white lightning that one *legal* distiller produced and marketed a corn whiskey in the mason jars which were the accustomed containers for moonshine—and advertised that not a drop was over 30 days old!

Most of the illegal distilling occurs in the "dry" areas or those adjacent to dry areas, once again pointing to the futility of any form of prohibition. In 1974 close to 2,000 stills, 700,000 gallons of mash and 40,000 gallons of liquor were seized as well as 1,600 arrests made, most of which occurred in Alabama, Georgia, Mississippi, and North Carolina. The moonshiner feels he has a right to make whiskey and that it is the government who is wrong in confiscating personal property either directly or through taxation. Today we have become accustomed to paying taxes without putting up a fight. The moonshiners were a little clearer on the issue and were willing to fight for their rights. Pitched battles often occurred between the "revenooers" and the good folk back up in the hills. Many government agents discovered that tax collection wasn't all that it was cut out to be when they found themselves looking down the wrong end of a shotgun. One of the all-time best "moonshine" stories is retold in Gerald Carson's *Social History of Bourbon.* A revenue agent came across a small boy and asked him where his father was. The boy replies that his Pa is "up in the hills stillin'." The revenue agent then asks the whereabouts of the boy's mother to which the youngster again replies, "She's up there a helpin' Pa." The agent then offered the boy 50 cents to take him to where the boy's mother and father were. The boy immediately held out his hand. The agent hesitated and said that he would give the boy the money when they got back to which the lad replied, "I'll take the money now, you ain't comin' back."

The Bottled-In-Bond Act had other effects on the distilling industry, namely the use of labels and advertising. Distillers could now make use of the government's green stamp as a sign of quality. Even though the tax stamp was only an indication of certain minimum requirements ads began to appear such as "Every drop made under government supervision" or "Uncle Sam says it's all right." After the Civil War, distilling began to emerge as a modern industry involving not only production but sales, promotion, and financing. Distillers were apt to stress their ties with the past and the word "old" found itself attached to many labels; Old Taylor, Old Crow, Old Forester, Old Fitzgerald, Old Grand Dad, Old Charter, Old Everything. Whiskey peddlers traveled throughout the country hawking their wares. While most reputable distillers depended on the quality of their whiskey to promote their brand, sometimes less than scrupulous salesmen made fantastic claims for their products. Everyone has seen the traveling salesmen in movies hawking Dr. "X's" Cure-All, good for everything that ails you from snake bite to fallen arches. And if these claims were not enough other incentives were offered; free glassware, paintings, clothes, and in one instance a sofa was offered *with* every case of whiskey!

Such fantastic claims and other abuses in the manufacture of whiskey and the obvious difficulty initially encountered with the use of brand names and trademarks culminated in the famous "What is whiskey?" case of the early 1900s. Today it seems a rather simple matter when we are used to knowing that there is something known as straight Bourbon whiskey and another known as blended whiskey. But at the turn of the century there weren't any clear-cut definitions. The Bottled-In-Bond Act had set certain minimum requirements for what could be labeled as "bonded" whiskey, but there were no limitations on what could and could not be called or labeled whiskey. The Bourbon distillers naturally thought that only their good old straight whiskey was entitled to the name "whiskey." They contended that the rectifiers and blenders were usurping a name which should only be applied to straights (i.e. unblended), implying that blenders and rectifiers were actually "adulterating" whiskey with higher proof grain spirits. In an era of social reform and Pure Food and Drug legislation this was a good point if it were not for the fact that some 75 to 90 percent of the "whiskey" consumed was not straight but blended. And the blenders and rectifiers were not slow to point out that

rectified whiskey was in a sense "purer" than straight whiskey, since the higher proof grain spirits contained fewer "congeners" such as fusel oils, acids and esters—the things in whiskey and other spirits which supposedly cause the headaches and contribute to hangovers. The arguments went back and forth but the obvious solution was reached that what was needed was a labeling requirement stating what was in the bottle—the various types of whiskeys became standardized, making use of such distinctive characteristics as production methods, grain formulas, distillation proofs, and aging.

All of the fuss and furor over what was and was not whiskey and the allegations of adulteration and unethical practices served only to add fuel to the fiery oratory of the various temperance groups and prohibitionists. The movement for restricting and later prohibiting alcoholic beverages had been around for almost as long as the drinks themselves. Many laws affecting consumption had been passed by local towns and cities as early as the colonial period. In 1851 a prohibition law was passed in the state of Maine, and 13 other states quickly adopted similar legislation. The "Temperance Movement" was a part of the whole era of social reform of the late 19th, early 20th century. In another sense it was the rural areas against the cities, the old against the modern, and in those days, unlike today, the rural areas held the votes. While national Prohibition would not occur until after World War I, the "dry forces" hammered away at individual states, until by 1914 there were already 24 dry states. Advent of the First World War gave added impetus to the arguments of the prohibitionists who clamored for conservation of grain supplies being used by the distilling industry (today approximately two percent of the grain supply is used by the industry).

National Prohibition finally did come in the form of the 18th Amendment which became effective in 1920 and lasted until December of 1933. Prohibition has been whimsically called the "Noble Experiment," the reformers' euphemism for dismal failure. Lest we give any credibility to the stupidity which led to the Volstead Act (the name given to the law for enforcing Prohibition, in "honor" of the representative from Minnesota who introduced the bill) and National Prohibition, it should be remembered that the so-called "dry decade" led to greater consumption of liquor than ever before, created the environment in which organized crime was born and flourished, and resulted in general disrespect and disregard for the law. Prohibition had been tried in various forms in many countries throughout history, had always failed, and had always been repealed. Prohibition never stops drinking but rather changes its form or channels of trade. As Will Rogers said, Prohibition " . . . was better than no whiskey at all."

It was even *legal* to sell and make whiskey during Prohibition. Section 37 of the Prohibition Act allowed for the transporting of whiskey to wholesale druggists; in other words those who had stocks of whiskey could sell it to druggists who in turn sold it to those able to get a doctor's prescription. In 1921 a further amendment to the law allowed for the replenishing of stocks of whiskey under government supervision. The Bourbon distilled had to be 100° proof Bottled-In-Bond and stored in warehouses specified by the government. The wholesale drug business became very lucrative. One doctor alone made millions and at one time ended up owning ten distilleries. The term "bootlegger" evolved at this time, derived from the fact that after delivering tax-paid whiskey, the men would remove the identifying tax stamps and hide them in their boots. Later the stamps would be used on "other" bottles of whiskey.

Not everyone was lucky enough or willing to wait to get a doctor's prescription before he could have a drink. This was the era of the speakeasy and "bathtub gin." Many cocktails were created during this period to cover the harsh taste of raw spirits. Americans acquired a taste for "imported" whisky from Canada and Scotland, smuggled in from across the border or along the coast. Whiskey was practically flooding the country. People who had never drunk before now found it a "must": women thought it fashionable, and college campuses were crowded with a new generation who sported flasks as a sign of being "in." Besides the legally distilled and distributed whiskey and the amounts illegally produced and bootlegged, there was a virtual wave of imports. As soon as Prohibition began some 1½ million gallons of rum were shipped to

the U.S.; and several years later over 20 million gallons of whiskey, mainly from Canada and Scotland, found their way into anxiously waiting hands.

Profits were phenomenal. Whiskey that could be made for as little as 50 cents would bring anywhere from $12.00 to $60.00. Millions of dollars were being made, some of which naturally had to be paid to the right officials for looking the other way. One government inspector had saved a mere $200,000 for a rainy day, while a police captain scraped by with as little as $150,000! Not everyone was making money, however. In the early 1920s the Jack Daniel Distillery owned a warehouse in St. Louis where they had stocks of whiskey under government supervision. At one time a robbery of 42,000 gallons was reported. Even more serious was the discovery in 1924 that all of the whiskey in the warehouse had been "milked" out through rubber hoses leading to another building 150 feet away. The barrels were refilled with water or vinegar to avert detection. And even though the Jack Daniel Distillery had sold the whiskey through warehouse receipts prior to the "milk job" they were embroiled in tax assessments and legal battles for years.

The statistics of the era were alarming. Federal prison populations doubled. In 1928 alone there were approximately 75,000 arrests, and in the first 10 years of Prohibition some 1,300 people were killed. Prohibition had not only failed but it had had exactly the opposite effect intended. More people were drinking more liquor than ever before.

Repeal could not have come soon enough. In early December 1933 the distilled spirits' industry was back in business. But the industry would never be the same again, many of the distilleries having closed for good. Farsighted individuals had purchased distilleries and stocks of whiskey to await the day of Repeal. Businessmen such as Joseph Kennedy acquired distributorships for imports. Rather than wait for distillery representatives to come to the United States, Mr. Kennedy got the jump on competition by traveling to England and Scotland and negotiating directly with such firms as Haig, Dewar's, and Gordon's. Kennedy set up his own import company and through some legal niceties imported considerable amounts of whiskey just prior to Repeal. Later Mr. Kennedy sold his interests in liquor, feeling perhaps that it might hinder his son's quest for the White House.

Large corporations would emerge after Prohibition, names such as Schenley, National Distillers, and Seagram's and Hiram Walker from Canada; and would acquire and rebuild distilleries. In place of Prohibition came regulation. Powers were vested in the Treasury Department in what is now known as the Bureau of Alcohol, Tobacco, and Firearms. Official statistics and records were kept and for the first full year of production 128½ million gallons of spirits were produced, 108 million of which was whiskey. And the industry was just getting warmed up. The following year 214 million gallons were turned out. In 1918, the year before Prohibition was passed, approximately 62 million gallons were produced, which meant that a lot of people learned to drink a lot DURING Prohibition. The excise tax had been raised to $2.00 a gallon and the government collected a cool $304½ million dollars in 1934 which also meant that someone made a lot of money during Prohibition; for that 300 million was just the *tax* revenues for one year, not the value of the liquor itself!

Prohibition and later World War II not only had a considerable effect on the distilling industry but on consumption patterns as well. The war effort required the cessation of distilling and the stretching out of whiskey supplies. Bottled-In-Bond, 100° proof Bourbon whiskey, once the hallmark of the whiskey trade, has slipped to only a fraction of the market. Part of the decline can be explained by "double labeling" which many distillers began in the early 1950s. In an attempt to stave off the emerging shift to lighter spirits, whiskey producers offered both an 86° proof straight Bourbon as well as a 100° proof Bottled-In-Bond of the same brand. The trend to lighter and lighter spirits, however, seems inevitable and the lower proofed straight Bourbon whiskeys have continued to also experience a decline from 24.3% of the market in 1964 to 16.2% in 1974.

What is Bourbon Whiskey and What Makes it Unique?

American whiskeys are more regulated and well defined than perhaps any other in the world. Many of the major characteristics of Bourbon Whiskey which evolved over the years have been defined into law. The grain formula must be at least 51 percent corn (average is about 60 percent), the remainder usually being rye and barley. The whiskey must be aged in new charred oak barrels for a specific period of time. The charring of the barrels contributes greatly to the taste and aroma of the whiskey. And while Bourbon whiskey can be made anywhere within the United States, approximately 80% comes from Kentucky. Interestingly enough, Bourbon county which gave its name to America's distinctive whiskey has no active distillery.

Bourbon Whiskeys differ significantly from one another. Each distiller has a great deal of control over the exact grain and yeast formula, his own individual methods of operation, and the conditions under which he ages his brand. In spite of the trend to lighter spirits and whiskeys, Bottled-In-Bond, 100° proof Straight Bourbon whiskey is always a better buy. The only difference between 100° proof and 86° proof whiskey (of the same brand) is 14% water. So even if you prefer a less powerful drink you can always add your own water. But it is not just a matter of difference in proofs as it is of the difference in the flavor since the 14% water added to reduce the proof also reduces the flavor.

Bourbon distillers have always been rightly proud of their whiskey, one that has a long and colorful history, rooted deep in the American way of life. While current trends point to a changing of taste preferences for lighter spirits, perhaps the time is not far off when the younger generation will learn what their forefathers knew; that whiskey was meant to be drunk straight, preferably 100° proof, Bottled-In-Bond, a sip of which promotes you to the legion of Kentucky Colonels.

BRANDS

THE AMERICAN DISTILLING COMPANY dates back to 1892 when the Wilson family, prominent in the industrial affairs of central Illinois, selected a tract of land along the Illinois River and went into the whiskey business. By the 1920's the company had merged with several other industrial firms and it was at this time that Russel R. Brown became chairman. Mr. Brown would oversee the companies operation until he retired in 1974.

Today American offers an entire line of products, including Bourbon Supreme, a brand which was introduced in 1937 as a uniquely light bodied Bourbon. Guckenheimer, a blended whiskey which dated back to 1857, was acquired by the firm in 1940. The company also markets Tvarscki vodka, El Toro Tequila, King James Scotch, and Burton's gin, Canadian Host, along with a host of liqueurs and other spirits.

After Repeal American Distilling had concentrated on marketing their products in the "control states" in order to build a solid foundation. Recently the company has embarked on an expansion program, improving production facilities, and beginning a national promotion backed by an aggressive advertising and sales campaign. All of these changes came about as a result of the new goals set by Mr. Bernard Goldberg who became president of The American Distilling Company in 1974. Mr. Goldberg had served as president of Schenley Industries for five years in which time he did a remarkable job of increasing sales and profits. It is very likely that he will do the same for American.

BARTON BRANDS, LTD. was founded in 1879 by Thomas Moore in Bardstown, Kentucky. Bardstown is located in Nelson County, long recognized as the home of fine Bourbons and today Barton offers such brands as *Kentucky Gentleman, Tom Moore* and *Very Old Barton.* Along with these excellent Bourbon whiskeys, Barton produces *Czarina Vodka, Barton* and *Pikeman Gins,* and a light Bourbon, *Q.T.* Barton also has two distilleries in Scotland, one at Alexandria and the other in Dunbartonshire, and markets both *House of Stewart* and *Highland Mist.* Barton's *Montezuma Tequila* is the number two selling Tequila in the United States and its newest product is also from Mexico, a coffee liqueur, *Sabroso.*

The Barton Museum of Whiskey History in Bardstown, Kentucky, which houses thousands of whiskey artifacts, rare documents, bottles, posters and licenses, depicts in exhibits and documentaries the history of the whiskey industry from its beginning in pre-Colonial days. Mr. Oscar Getz, Board Chairman of Barton Distilling Company, has spent a lifetime collecting and researching the history of distilling in America, and founded The Barton Museum in 1957 on the premises of the Barton Distillery.

EARLY TIMES is produced by Brown-Forman Distillers Corporation and is currently the number two selling Bourbon. Although the label states that the Early Times brand was established in 1860, the whisky itself is reportedly much older. Note that, like their Old Forester brand, Brown-Forman chooses to use the whisky spelling without the "e", perhaps a reflection of the Scottish background of the company's founder, George Garvin Brown.

In the early years of Prohibition Brown-Forman had obtained one of the few licenses for distributing whisky to wholesale druggists who in turn could sell it to those individuals fortunate enough to get a doctor's prescription. The company's stocks were soon depleted so in 1923, Brown-Forman acquired Early Times from S. L. Guthrie. The Early Times brand most likely derived its name from the small community in Nelson County which was located near the distillery. Guthrie himself had started as a young man working in a distillery in Bardstown, Nelson County.

After the Second World War, Brown-Forman had to make one of those momentous decisions which tests a company's foresight. Prior to the War blended and straight Bourbon whisky had sold about equal. The necessity of conserving scarce whisky supplies during the war increased the ratio of blends 15 to 1. Since supplies were still scarce immediately after the war a decision had to be made whether the company should concentrate on their blended whisky, King, or their straight Bourbon, Early Times. Brown-Forman chose to stick with Early Times, reasoning that the American public would return to straight Bourbon, given a chance. The reasoning proved correct and Early Times quickly became one of the leading sellers.

When Owsley Brown took over the company from his father, George Garvin Brown, he was told that the company was founded on the idea of producing " . . . quality whisky for quality prices." When, in turn, Owsley passed the reins of leadership onto his sons he had some advice of his own, "Never cut prices except under the sharpest necessity. And never cut quality under any circumstance."

I. W. HARPER At first glance you might think that I. W. and Harper were one and the same person. On closer inspection we find, however, that I. W. are the first initials of one of the founders, Isaac Wolfe Bernheim. Reportedly, Isaac was a replacement for a whiskey salesman who had collected a considerable amount of money on one of his trips and then took off for parts unknown. During the mid 1800's traveling salesmen would cover large territories, selling and taking orders and *usually* returning every so often to the home office.

Isaac Bernheim must have liked the whiskey business since it wasn't long before he decided to start his own. With his brother, Bernard, and one barrel of whiskey, Bernheim Bros. began in business in the rent free rear room of a grocery store in Padauch, Kentucky. With a meager capital of $3,200, of which $1,200 represented their life savings, the Bernheim Brothers decided to limit their operations to rectifying and wholesaling whiskey. It would be another twenty-five years before they would build their first distillery.

I. W. and Bernard alternated as traveling representatives, selling their whiskey throughout the South, West and Northwest. I. W. is reportedly one of the first to use direct mail advertising. The Bernheim brothers offered liberal credit terms and considered anyone who had not been in *serious* trouble a worthy risk. I. W.'s pet philosophy was, "Build friendship on trade, Not trade on friendship." Business got so good that they decided to create their own brand of whisky and called it *I. W. Harper*, made up of Isaac's initials and the last name of one of their top salesmen!

Business continued to prosper and Bernheim Bros. soon outgrew their Padauch origins and they moved their headquarters to Louisville, Kentucky. By then their trade extended nationwide and their now famed I. W. Harper brand was already winning gold medals in national and international competitions. The first gold medal was awarded in 1885 at the New Orleans Exposition, followed by other gold medals at the Chicago World's Fair in 1893, Paris in 1900 and finally in St. Louis in 1904.

Not everything always worked so well for the growing company. In 1896 an almost disastrous setback occurred when a fire consumed the bonded warehouses in which the Bernheim Bros. had a substantial interest. Along with the other owners, the company stood liable for $1,000,000 in government taxes due on the bonded whiskey. It took 18 months of litigation before they were absolved from the debt.

The Bernheim Bros. proceeded to build their own distillery in Louisville and in 1897 made their first run of whiskey. With business booming the company was incorporated with I. W. becoming president. When the Bernheims decided to retire, the company continued to operate until Prohibition. During the "dry decade" distillery operations were shut down except for the bottling and shipping of "medicinal spirits." After Repeal in 1933 two new names entered the Bernheim distilling picture, Gerngross and Schwarzhaupt, one time Chicago "whiskey brokers". The two gentlemen from Chicago acquired the name and all other assets of the Bernheim company with the exception of the distillery itself, which they did not need since they had already purchased the old Max Selliger plant which included the Astor and Belmont distilleries. In 1937 all of the Bernheim assets, including the distilleries and a large inventory of whiskey, was sold to their present owner, Schenley Industries, Inc.

JIM BEAM The Beam name has been connected with distilling since the late 1780's; Jacob Beam was known as a distiller in Maryland and Virginia before he moved to Kentucky. His son, David, carried on the distilling business, and was followed in turn by his son, also, David. At the age of 16, Col James Beam entered his father's distillery business in 1880 and it was "Jim" Beam who would act as a bridge between the historic and the present when he reopened the family business after Repeal. Today Jim Beam is the number one selling Bourbon.

OLD CROW was named after Dr. James Crow, a Scottish physician and trained chemist. Dr. Crow was born in Edinburgh in 1789 and immigrated to Kentucky in the early 1800's. He worked there for a distiller named Field until 1835, when he built his own distillery and began producing a whiskey which became known as "Crow" or "Old Crow."

James Crow was known for the quality of his whiskey, his pioneering of scientific controls in its production and the high standards he maintained during every phase of the distilling operations. Unlike many distillers who concentrated on quantity, attempting to get as much alcohol per bushel as possible, Dr. Crow kept his yield to two and a fourth or two and a half gallons of whiskey per bushel of grain. As a result, his whiskey was widely appreciated and praised by such notables as Clay, Calhoun, Grant, Webster and Jackson, all of whom knew Crow's whiskey by taste as well as reputation.

James Crow is also credited with introducing the *sour mash* process in which a portion of a previous batch of the remains of a distilling is used in the mashing of a new batch of grain, thus insuring consistency in the whiskey from one distillation to the next. Dr. Crow died in 1856 but his name and his whiskey were kept alive by Gaines, Berry and Company. National Distillers took over Gaines, Berry in 1929 and introduced an Old Crow 86 proof whiskey in 1952.

OLD FITZGERALD is produced by Stitzel and Weller, a firm that was established in 1849 when William Larue Weller started as a merchant in Louisville, Kentucky. By the time of the Civil War, Weller had become known for selling "honest whiskey at an honest price." His three sons—William, George and John—were taken into business after the war and the family formed a company called W. L. Weller & Sons.

The Stitzels of the Stitzel and Weller firm date back to 1872 when two brothers, Phillip and Frederick Stitzel, built a small distillery. Though they produced only about 8 gallons of whiskey a day, the brothers were sticklers for quality and refused to mix their whiskies with raw spirits, a practice that was very common in the days that preceded the Bottled-In-Bond Act. They stuck to their motto: "No spirits ever entered these premises" and it wasn't long before their whiskey was widely recognized for its quality. In 1900 it was awarded a Certificate of Distinction at the Centennial Exposition in Paris.

At the turn of the 20th century, the Stitzels built a new distillery and began coincidentally, their association with W. L. Weller and Sons. The Weller firm contracted initially for several thousand barrels of whiskey and later its sales organization took over responsibility for marketing the entire Stitzel Distillery's production.

The Stitzel Distillery had been one of the few allowed to produce "medicinal" whiskey during Prohibition. After Repeal, another plant was constructed to handle all of the Weller brands, and Old Fitzgerald was added to the production lines. Old Fitzgerald whiskey had first been distilled in 1870 by John E. Fitzgerald, a master distiller who produced whiskey for the exclusive trade of steamship lines, railways, and private clubs. His employees noticed that John E. had a habit of siphoning off the best portions of a whiskey run and keeping them for himself and his friends. The whiskey became known as "John E. Fitzgerald," and later "old Fitzgerald."

Today Stitzel and Weller produced several impressive Bourbon whiskeys: Old W. L. Weller, a seven year old 90 proof Bourbon; Old Weller 107 proof; Old Fitzgerald 86 proof—six and seven years old—; Old Fitzgerald six year old 100 proof and Fitzgerald's ten years old 1849, 90.4 proof.

OLD FORESTER is produced by Brown-Forman Distillers Corp. which got its start back in 1870 when the founder, George Garvin Brown, decided to go into the whisky business. Originally, Old Forester was spelled with two "r's" and like Brown-Forman's Early Times, uses the whisky spelling without the "e."

There are several stories about how Old Forester got its name. One claims that George Garvin Brown named it after the dashing Confederate Cavalryman, General Nathan Bedford Forrester. Another story has it that it was so named to attract the booming lumber business of the time. And still another story suggests that the brand was actually a private one, produced for a well-known Louisville physician, Dr. William Forrester.

It was also a physician who had given George the idea of what kind of whisky was needed. One evening after dinner Dr. James Holloway mentioned to his friend, George, that it was getting harder and harder to find decent whisky to prescribe for his patients. What was needed, Dr. Holloway told George, was a whisky which was consistently high in quality and that doctors would be willing to pay premium prices for such a whisky. George got the message.

Old Forester was first issued as a 90 proof blend of straight Bourbon whiskies.* The blending tank was right outside George Brown's office and he personally checked the quality of every batch. The blender would empty so many barrels of whisky into the tank and the whisky would run through a trough and into a vat below. The blender would then bring a sample to George who proceeded to spread the whisky around in the palm of his hand, rub it with his fingers, examine it, sniff it and, finally, taste it. If he was not satisfied, he might advise

*George Garvin Brown not only produced a quality whisky but in order to assure the consumer of a consistently high standard he was the first to bottle and seal his whisky as an added guarantee.

the blender to add another barrel of a certain aged whisky. And the whole process was then repeated until George was satisfied.

He was proud of the fact that his original Old Forester was a blend of Bourbons and contained no grain whisky, so much so that he sat down and wrote the directions for the label of his product. The printer mistakenly thought George wanted the type set in script and printed it that way. When George saw his handwriting printed on the label, he decided to have all the labels printed that way, feeling it emphasized his earnest intent to produce quality whisky. Except for a few words changed to meet government stipulation, the label reads the same today as it did when George wrote it out by hand.

Old Forester continued to be produced from a blend of straight Bourbons until Prohibition. Though Brown Forman had a license to sell whisky during that period, only 100 proof Bottled-In-Bond met legal Prohibition requirements. Consequently, Old Forester was marketed as Bottled-In-Bond rather than a Bourbon blend and continued to be marketed as such after repeal. It was not until 1959 that Brown Forman introduced an 86 proof Old Forester.

The perennial position of leadership which Old Forester shares in the premium whisky market underscores the value of George Garvin Brown's admonition to his son Owsley: "I decided that we would make quality whisky to sell at quality prices for quality profits. It's a good rule to follow."

OLD GRAND DAD was first used as a brand name in 1882, but the family behind the name can be traced back to 1796, the year the first member of the Hayden family began distilling in Kentucky. A son took over the business in 1819 and in turn passed it on to his son, Colonel R. B. Hayden. Colonel Hayden named the family whiskey Old Grand Dad in memory of his grandfather and it was first sold under that name in Bullitt County, Kentucky.

National Distillers purchased Old Grand Dad in 1929 and introduced an 86 proof Old Grand Dad in 1958.

OLD TAYLOR was created by Colonel Edmund H. Taylor, a man whose colorful history permeated not only the distilling industry, but many other areas of business as well. He was born in 1832, a grand nephew of General Zachary Taylor and had grown up knowing many of the older distillers who founded the Kentucky Bourbon industry. Retaining much of the traditional, he helped cut the pattern for the modern business executive, involving himself in all aspects of his business—production, sales, financing and marketing.

In general, distilleries in the 1800's carried on their business without much concern for outward appearances. But Colonel Taylor was a man who paid attention to details, and he changed some basic attitudes in the industry by making his distillery a showplace. It was built to emulate a castle, complete with arches, pillars, and well "taylored" grounds that surrounded pools and little bubbling springs of pure limestone water. The visitors that flocked to the Taylor distillery were treated to tours and miniature bottles of Taylor whiskey.

Colorfully attired in striped pants and coat, top hat and tails, Taylor's public relations helped establish him as a dominant figure in the whiskey business. Concerned as much with quality as with appearances, he was a strong advocate of a Bottled in Bond Act which would establish standards for the bottling and labeling of whiskey. In 1897, with the help of Secretary of the Treasury Carlisle, Taylor finally saw the Bond Act passed and made into law. He consequently produced a "Carlisle" whiskey to commemorate the importance of this milestone in the industry's history which he accurately predicted would usher in a new era of production, sales and marketing. The Bottled in Bond Act required that all bonded whiskey be bottled at 100 proof, that it be made at a single distillery at one given time, and that it be aged for a minimum of four years. The green stamp across the neck of each bottle still bears the portrait of John Carlisle.

Colonel Edmund Taylor served as the mayor of Frankfort, Kentucky for seventeen years. He was ninety when he died. His sons, Edmund W., J. Swigert and Kenner had joined him in business and took over at his death. National Distillers acquired the firm in 1929 and introduced an 86 proof Old Taylor in 1954 which is one of today's best selling premium Bourbons.

YELLOWSTONE was first made in 1836 by one of Kentucky's earliest and best known distillers. Though created exclusively for his personal use, its fame soon spread throughout Kentucky and in 1885 a larger distillery was constructed in the little settlement of Gethsemane. A nearby spring supplied the essential limestone water while the surrounding corn fields provided ample grain. In 1872, when the wonders of Yellowstone country was designated as America's first National Park, Yellowstone became the brand name for this already well known Bourbon whiskey. And the first whiskey to appear under the Bottled in Bond Act was made at the Gethsemane Distillery.

One of the unique features in the production of Yellowstone is the use of stills which are one half taller than ordinary stills. The alcoholic vapors have to rise 14 feet higher and as a result only the very lightest vapors are distilled into Bourbon. While the average yield of whiskey is 5.03 gallons per bushel, Yellowstone maintains an average of about 4.91 gallons per bushel. Yellowstone also uses barrel staves that are "dressed" one inch thick (compared to the ordinary ¾" width) which are charred 3/16" to help create the whiskey's deep reddish color.

(4) "Blended whisky" (whisky—a blend) is a mixture which contains at least 20 percent of straight whisky on a proof gallon basis and separately or in combination, whisky or neutral spirits.

Section 5.22 Title 27 ATF Regulations

BLENDS

Blended whiskeys have always been popular with both the producer and the consumer. The producer finds it more economical to blend straight whiskeys (a minimum of 20%) with the less expensive grain neutral spirits. The producer also finds that he has greater control over the quality and consistency of his whiskey since he can use several types of whiskey to create a balanced product. Straight whiskeys, while they tend to have more pronounced flavor and character, also tend to vary somewhat. And, of course, the basic personality of a straight whiskey is fairly well limited by law. A blended whiskey, on the other hand, can be made to suit the consumer's taste preferences. If a distiller needs a lighter blend he can vary the proportion of straight whiskies or use a different variety of aged spirits in combination with the neutral spirits.

The fact that blended whiskey can be produced with less expensive grain neutral spirits and balanced to meet a wide variety of consumer preferences makes it easier to be widely accepted. Cost had, for a long time, been the most important factor in the popularity of blended or, as it was known in the old days, rectified whiskey. In the early years of the United States, drinking was not so much a matter of taste but quantity. Life in the colonies and western frontier was harsh and whiskey, whatever its form, was a welcome relief from the hard work and dangers. And since money was hard to come by, less expensive whiskeys were in demand.

The blending process, however, is not confined to the whiskey business and is, in fact, a characteristic of all societies as they advance. In almost every aspect of life you can find evidence of the "blending" of raw materials with less expensive alternatives. Think about tea or coffee, cigarettes, clothing, even in the so-called "capital" goods whether they be cars, refrigerators or entire factories. In each and every case, basic raw materials are conserved and stretched out by the use of other materials. A variety of tobaccos are used to create a milder taste which is then filtered through a completely different substance; coffee and tea are blends of various beans and leaves and today instant mixes offer an entirely different type of beverage; the materials used to produce cars have become lighter and lighter as metal is replaced by plastics and other synthetics.

The production of a blended whiskey, like most other manufactured goods, would not have been possible without an advancement in technology. The introduction of the continuous still in the early 1800s created the possibility, not only for increased amounts of spirits to be made, but for new types and varieties of whiskeys as well. And the higher proofed spirits made in the continuous still are not necessarily ones of "less quality" but are rather of a different genre. Most distillers today take time and consideration in the production of their grain neutral spirits. Many of them are aged although no age statement is permitted. Distillers have built up vast "libraries" of aging spirits and whiskeys all to be used to create a perfectly balanced blend.

*A straight whiskey is one that is distilled from a particular grain formula at less than 160 proof and stored in new charred oak barrel for at least two years. Neutral spirits are distilled at 190 proof with no specified grain or age requirement.

Blended whiskeys in the United States, which are already characteristically light in flavor and body, are being made progressively lighter in an effort to meet the continuing demand for lighter spirits. But the entire trend to lightness has seriously cut into the whiskey market in general and blended whiskeys are no exception. In 1964, blended whiskeys accounted for 26 percent of the overall distilled spirits market. By 1974, the percentage had slipped to 14.5 percent. It is interesting to observe the changing trends in the consumption of distilled spirits. In the early years of the country most, if not all, whiskey which was consumed was "straight" whiskey, if for no other reason than technical limitations. After the introduction of the continuous still it has been estimated that as much as 90 percent of the whiskey was blended or "rectified." But as tastes became more refined, there was a shift to straight whiskey, aided no doubt by the government's requirement during Prohibition that only bonded straights could be *legally* produced. Prior to World War II, blends and straights sold about equally but the cessation of distilling operations during the war necessitated the stretching out of scarce whiskeys and blends once again increased their share of the market. And then in the late 1950s and early 1960s an entirely new trend developed away from whiskeys altogether.

The quality of a blended whiskey depends primarily on two factors: First on the quality of the whiskeys and spirits used; and, secondly, on the variety and percentage of *straight* whiskeys to the grain neutral spirits. By law, a blended whiskey must contain at least 20 percent straight whiskey, but the law says nothing about the quality of that whiskey. Nor does the law specify what type of straight whiskey can be used, so a distiller is not limited in his selection of grains and therefore has more control over the taste of his whiskey. The grain neutral spirits which the distiller uses can themselves vary depending on how they are treated. Neutral spirits produced at very high proofs (190° and above) are essentially "flavorless" so many distillers will store the spirits in wood to remove some of the harshness and mellow them out somewhat. The best assurance of the quality of a blend is the reputation of the distiller, some of whom you can read about in the following pages.

CALVERT The Calvert Distillery was purchased by the Seagram's organization immediately after Repeal when Sam Bronfman was looking for a base from which he could begin his American operation (a distillery in Lawrenceburg, Indiana was purchased at the same time). It was not until after World War II that an entire Calvert line of spirits was introduced although there had been a Calvert Reserve and Calvert Special marketed in the 1930's as competitive blends for the two Seagram Crown whiskeys.

In the early sixties when the trend to lighter spirits began to make itself felt in the whiskey trade, Edgar Bronfman ordered a market survey and discovered that a sizeable portion of the blend market was declining. Sales of Calvert Reserve had slipped from 2 million cases to 1.2 million cases and the situation had to be dealt with immediately. Edgar had two choices: he could either try to lighten the blend and try to woo the consumer back to Calvert Reserve *or* he could pull the brand off the market completely and introduce an entirely new blend. It was a sizeable gamble but he decided to pull the brand and introduce an entirely new blend, Calvert Extra. His judgment proved correct when the new whiskey began to show sales of 2.3 million cases.

FLEISCHMANN'S, like most of todays distilling corporations, markets a line of products that includes everything from vodka to whiskey. The company was established in 1868 when Charles Fleischmann, his brother, Maxmillian, and James Gaff—a well-known Cincinnati distiller—formed a partnership for the manufacture of compounded yeasts and distilled spirits.

The original Fleischmann plant was completed at Riverside, Ohio in 1870 and has the distinction of being the first place in America to distill dry gin. By the turn of the century, the Fleischmann company had four additional distilleries: One in Ohio, two in New York, and one in New Jersey. Their operations also included blending plants in Pittsburgh, Baltimore, San Francisco and New York City. Until Prohibition, they were producing gin, straight whiskeys, blended whiskeys, and some liqueurs.

Prohibition closed Fleischmann's distilling operations and in 1929 the company's assets were purchased by Standard Brands, Incorporated. Standard Brands also acquired the Royal Baking Powder Company, founded in 1870, and Chase and Sanborn, founded in 1863. They brought these companies together with Fleischmann's and developed a variety of food processing plants around Fleischmann's New York distilling operations at Peekskill.

In May, 1940, Fleischmann's was faced with the problem of acquiring adequate stocks of properly aged whiskeys and so the Daviess County Distilling Company's assets were purchased. The Old Daviess County Distillery, located in Owensboro, Kentucky, was completely modernized and its facilities expanded to serve as a center for Fleischmann's large scale operations. The whiskeys for all of Fleischmann's products are still made at Owensboro which now uses the most up-to-date equipment, much of which is automatic. Barrel manufacture is part of the plant's present operations, a process that was initiated in 1964. Barrel staves and heads are purchased, then stored and dried on the premises. When the moisture content is right, the barrels are assembled and charred to the proper depth—an important factor in the aging of whiskey.

When the whiskeys have been suitably aged, they're shipped to one of Fleischmann's bottling and blending plants. The whiskies for Fleischmann's Bourbon and Fleischmann's Preferred are sent to the plant in Plainsfield, Illinois, which distributes to the West and Midwest.

The Dayton, New Jersey plant, one of the most modern and efficient in the country, handles whiskeys for Fleischmann's Preferred and distributes in the East. Fleischmann's also operates an Annapolis Valley plant in Nova Scotia which they acquired in 1971. Their Ohio distillery, built in 1962, is one of the most modern in the world and produces neutral spirits for Fleischmann's blended whiskey, gin and vodka.

While many distillers have, in more recent years, reduced the proof of their blended whiskey, Fleischmann has held the line and still offer 90 proof blend, keeping at the same time a high 35 percent whiskey in their blend. Today Fleischmann is one of the best selling blended whiskeys on the market.

FOUR ROSES was acquired by the Seagram's organization during World War II, a period when many distilling companies bought up smaller distilleries so they could use the stocks for replenishing their own inventories. Four Roses was originally the name of the best selling brand of the Frankfort Distilling Company. From this point in its history, it is increasingly difficult to distinguish fancy from fact for there are several explanations of how Four Roses got its name, each involving either Paul Jones, a distiller, or the Rose family, also distillers, or a combination of the two. They're all delightful little stories though, and for that reason worth setting down.

One romantic version has Paul Jones asking for the hand of a lovely Southern belle who, when she accepts his proposal, wears a corsage of four red roses. Paul Jones and his son, originally Virginians who fought for the Confederacy, found themselves in later years broke in Atlanta, Georgia. They scraped together enough money to form Paul Jones & Co. and remembering his fiancee's corsage, Paul introduced "Paul Jones and Four Roses"—reportedly a "lovely liquid of delicate flavor." In 1886 they moved to Kentucky and continued their distillery business.

Another story focuses upon the R. M. Rose family, who moved from Connecticut to Georgia before the Civil War to establish a distillery there. Many old timers seem to remember that the distillery advertised a Four Roses brand. The Rose mansion in Georgia, since converted into a museum, is said to have been the birthplace of the name Four Roses, for it was once the scene of a very gala affair attended by four beautiful ladies dressed alike and all wearing corsages of four roses. Members of the Rose family, on the spur of the moment, decided that Four Roses would be the name of the new product they were about to introduce.

A direct descendent of the Rose family insists, however, that the name is from the following Rose family members: Rufus, his wife, Katie, and their two children, Randolph and Laura. But

another descendent of the Rose clan claims though the brand was indeed named after members of the family, it was named for different members of the family: Rufus, his brother, Origen, Rufus's son and Origen's son.

What we know for sure is that when Georgia went dry, the Roses moved to Tennessee where they continued their distilling operations and that the Roses *did* sell out to the Jones family who in turn *did* move to Kentucky where they built a reputation on the Paul Jones and Four Roses brands.

KESSLER whiskey is named after Julius Kessler, a prominent American distiller who, prior to Prohibition, headed a corporation which operated forty-seven distilleries. After living in Europe for several years, he returned to the United States, met with Sam Bronfman of Seagram's, and at the age of seventy-eight formed the Kessler Distilling Company. "Smooth as silk," Kessler whiskey retains its place as one of the best sellers in today's market.

SCHENLEY Like all major corporations today, Schenley has an entire line of spirits and wines, both domestic and imported. The Schenley family owned large properties northeast of Pittsburgh, Pennsylvania, a section of which became known as Schenley as early as 1866. In 1892, a distillery was built at Schenley, Pennsylvania on land purchased from the Schenley family. The distillery retained the family name and made such brands as "Schenley," "Old Schenley," and "Schenley's Pure Rye," all of which were known for their quality and commanded higher prices than many of their competitors.

Although the distillery was closed during Prohibition, it had a license to produce whiskey for "medicinal purposes" and in 1923 Lewis Rosenstiel, a man who would become a leader in the distilled spirits industry, purchased Schenley along with three other closed distilleries. Rosenstiel had long-time connections with the distilling business. Born in 1891 in Cincinnati, Ohio, he had always aspired to be an All-American football player and a physician. Both goals were cut short after he suffered an eye injury during a scrimmage, and in 1907 Rosenstiel left school (never to return) to work at a distillery in Kentucky owned by his uncle. Starting at $3.50 per *week*, Rosenstiel worked his way to plant superintendent and finally manager over the next eleven years. When Prohibition came, he turned to such fields as selling bonds or shoes.

Convinced that Prohibition would eventually have to be repealed, Rosenstiel set about to prepare for the day. He acquired major interests in distilleries and stocks of whiskey which were aging in warehouses. He organized sales forces and acquired exclusive rights for the distribution of imported spirits and wines. Such planning proved farsighted and when Repeal came in December of 1933, Schenley Distillers Corporation was a complete entity with probably the largest stocks of aged whiskey in the country and the most organized firm of the time.

Schenley continued to expand, acquiring New England Distilling Company in 1935, the world's largest producer of industrial rum, and in 1938 the Bernheim Distilling Company and its two well-known brands, I. W. Harper and Old Charter. Rosenstiel's efforts went far beyond his own company. During the war years he offered a special device (royalty free) developed by Schenley known as a "packed column" which speeded up the production of industrial alcohol for war purposes. In 1958 Schenley was instrumental in the formation of the Bourbon Institute, an industry-wide organization for the promotion, both domestic and foreign, of Bourbon whiskey and to protect and define Bourbon as a distinctive product of the United States (just as other whiskeys are accorded recognition). A year later Rosenstiel fought for a change in the laws which benefited the entire distilled spirits industry, allowing distillers to maintain and age whiskies up to twenty years without having to pay the taxes, thus enabling them to compete with some of the premium priced imports.

Schenley's interests have grown into a world-wide network of distilleries and distributorships, the Schenley name appearing most recognizably on their blended whiskey as well as their gin and vodka. Other domestic brands include I.W. Harper, Old Charter, Ancient Age,

George Dickel, J.W. Dant, and DuBouchett cordials, as well as Dubonnet. Imported brands which are either owned or distributed by Schenley are almost too many to mention, some of them being Dewar's White Label, Mateus, Strega, Lillet, Cambas, Stock, as well as many other fine wines, spirits and liqueurs.

Schenley was acquired by the Glen Alden Corporation in 1968 which in turn was acquired by Rapid American in 1972.

SEAGRAM'S 7 CROWN and Seagram's 5 Crown were first introduced in the United States shortly after the repeal of Prohibition and were marketed side by side up until World War II. The blends were a result of an application of a theory of Sam Bronfman's—who headed the Distillers Corporation (Seagram's Limited). Most distillers at this time were preparing to produce and market straight Bourbon and rye whiskeys. Bronfman did a market survey and decided that what really was needed was an ample supply of good American blends. He was right! Soon after their placement on the market, the Crown blended whiskeys were selling over a million cases a year.

Sam Bronfman's decision to opt for blends was based on his marketing experience in Canada where he'd watched the growing popularity of quality Canadian and Scotch blends. In 1928, anticipating Repeal, he ordered large quantities of whiskey to be set aside for aging. When Repeal finally came, his company had the largest stock of aged whiskeys in the world ready for shipping to his company's newly acquired United States plants in Indiana and Maryland.

During his years of experience in Canada, Sam had been accustomed to having complete control over his product. Many United States distillers of the pre-Prohibition years didn't operate this way. They marketed rye in the East, Bourbon in the West and Midwest, and sold their whiskey in barrels to rectifiers who bottled it and sold it in turn to the retailers. Sam Bronfman, though, had always produced, packaged, and sold and he was determined to continue producing, packaging, and selling when he entered the United States market.

In addition to the determination and dedication of a man like Sam Bronfman, the success of the United States Crown whiskeys involves two other important factors: The Crown blends were a quality product with a wide national market base, and the company's sales operations were decentralized so that there were salesmen selling the brand in many diverse areas of the country. In the beginning, though, Seagram's had its share of problems with the blends and the "battle of the back label" was one of the toughest. Government regulations required distillers to list certain information on the back of labels of their products: how much whiskey was in the bottle—an amount determined by the government; and the percentage of neutral spirits that had been used if a whiskey—such as the Crowns—had been blended. United States straight whiskey distillers tried to take advantage of this regulation by pointing out in their advertising that only straights were 100% whiskey, implying that only straight whiskey was good whiskey and that blends were little more than poor substitutes for the real thing. Seagram's was quick to respond, stressing the quality and consistency of their Crown blends. Quality, it was emphasized, had always been an important consideration to Seagram's. Even though Bronfman had had Canadian whiskies aged and ready to ship at the moment of Repeal, he refused to blend these with the newer spirits Seagram's was making in the United States until these newer products had been suitably aged. Many other blenders, rushing into the market for quick profits, had not been as conscientious.

Seagram's got some help from the scientific world when the Pease Report was made public. The report had come out of studies made by an independent scientific laboratory and its results showed that blended whiskeys had fewer congeners (residual particles of various oils and acids) than straight whiskeys. The Pease Report concluded that people were better off drinking blends. Seagram's capitalized on the findings by advertising Seagram's Crown blends as the "most wholesome form of whiskey" and by using slogans like "Think before you drink". Seagram's ads stating that the company had over 11 million gallons of aged whiskey ready to ship, let the public know that Seagram's wasn't producing blends because they were in short supply of aged whiskey. These factors, plus public association of the Crowns' "7" and "5" with age, added up to an overwhelming acceptance of Seagram's Crown blends.

Seagrams has always been an outstanding company with a smooth functioning organization. Realizing the importance of a decentralized sales force, they quickly built up a network of loyal distributorships when they began to do business in this country. Salesmen and retailers alike realized that their commissions on the Crown blends made up a good percentage of their income and they concentrated on this whiskey that had proved itself a winner.

Most of the Seagram's personnel have been with them for years, and the company has been with them. When production was shut down during World War II, the company made sure that what stocks were available were equally distributed among all their salesmen and representatives. Their salesmen were encouraged to call on customers even when they had nothing to offer them. Although there was no way to effect sales' increases during the war years, Seagrams kept up an advertising campaign to instill their name in the public's memory.

Just before the War, Seagram's decided to change the image of their 7 Crown blend. Both 7 and 5 Crown had always been sold in clear, square bottles, and often been advertised together, and sat side by side on retailers' shelves. By 1941, however, it had become apparent that while 5 Crown was a consistent forerunner in the popular priced whiskey market, 7 Crown had carved out a unique position for itself as the finest domestic whiskey available in its price category. The printing on its label was changed to emphasize the "7" and it was presented on the market in a new round, amber-colored bottle. Seagram's had planned on changing 5 Crown's packaging at the end of 1941 by offering it in a holiday "host" decanter, but the idea was abandoned when World War II began. Since inventories would have to last for the duration of the war, the company decided to halt all production of 5 Crown, and though it was distributed out of stocks until 1946, its production was never reinstated.

After the War, blended whiskies accounted for 85% of the domestic market, a considerable increase over their 50% pre-War position. Whiskey shortages had, of course, helped to bring about the change. When Seagram's 7 Crown had to face the altered blend market alone, there was some question about whether it could hold the sales position it had once shared with 5 Crown. It had several things going for it: The loyal network of distributors and retailers who were familiar with Seagram's stability; new advertising ideas such as an increased emphasis on "the big 7"; and Seagram's decision to hold the line on its price—consistent with a company policy that allowed only two price changes in the years between 1941 and 1970. When the figures came in, the answer to the question was clear—7 Crown was number 1 and has remained number 1 ever since. In addition to its position as the best selling whiskey in the country, it has the unique distinction of being the top seller in the whole field of distilled spirits.

If there were ever an ad man's dream come true, it would have been the combination of Seagram's 7 Crown and 7 Up, or as *everybody* says, 7&7. No one really knows how it started. Many of Seagram's salesmen remember first hearing the catchy phrase in the Midwest. In any event, the company was quick to capitalize on the lucky combination. The "drink" became so well established that many times you would hear someone order a "7&7" made with some *other* blended whiskey! But Seagram's Seven Crown had more going for it than just a drink; it was ideally suited to the trend to lighter whiskeys as well as the changing drinking population as a greater percentage of young people and women drinkers entered the market, all of whom could confidently "Say Seagram's and be sure." (For more about Seagram's, see Seagram's V.O. in Canadian section.)

The still house at the Jack Daniel Distillery, Lynchburg, Tenn. showing a continuous still in the background. Photo courtesy Jack Daniel Distillery.

TENNESSEE WHISKEY

Whiskey has been distilled in Tennessee just about as long as whiskey has been made anywhere in the country. Many of the early settlers of Kentucky came from, or at least passed through, Tennessee on their way to the Bluegrass state. Tennessee continued to be a significant producer of whiskey (and other spirits such as apple brandy) in the 1800s, and hundreds of stills were located throughout the state. But just as if Tennessee was a condensed version of the national scene, the temperance movement became a major factor in the state's politics. Toward the latter part of the 19th century there were fewer and fewer (legal) stills as the dry forces promoted their "cause" until 1910 when Tennessee became a dry state.

Of course, Prohibition led naturally to illicit distilling and even today Tennessee remains one of the main producing areas of untaxed whiskey. And since Repeal in 1933, Tennessee has become the *third* largest state for legal distilling (after Kentucky and Indiana), producing some 8 million gallons in 1974.

Tennessee whiskey* became a distinctive type of whiskey, recognized in law as well as fact, as a result of the efforts of Reagor Motlow of the Jack Daniel Distillery. In 1941, Mr. Motlow effectively argued that Tennessee whiskey, because of its unique production methods, was different from all other American whiskeys and should be entitled to a distinct label. Tennessee had long been known for its filtering of the spirits through maple charcoal, a method originally referred to as the "Lincoln County Process." Early drinkers of the state's whiskey occasionally sweetened their drink with maple syrup, a practice that eventually led to the filtering of the spirits through maple charcoal. The filtering process, still used by distillers in Tennessee today, not only eliminates the unwanted harsher elements of the spirit, but imparts its own unique character to the whiskey. After making tests on the whiskey and in consideration of the history and the large market established for Tennessee whiskey, the government concurred and allowed the use of a distinct label.

While at one time there were hundreds of stills throughout Tennessee, today there are only two legal distilleries, the histories of which follow.

JACK DANIEL'S

Jack Daniel's Old No. 7 Brand Tennessee Sour Mash Whiskey is five years old, just about the same age Jack Daniel was when he decided to leave home. Jack was tired of being the "runt" in a family of ten brothers and sisters. His father, Calaway Daniel, wasn't doing all that well with his farm and so it was agreeable all around when Jack hitched up his trousers and went over to live with a neighbor, Felix Waggoner. Calaway Daniel had himself come from a large family. His father, Joseph, had left England to work for a wealthy Scottish family and ended up falling in love with the daughter. Since the young lady's parents didn't approve of the match, Joseph and his new bride set off for America. After serving in the American revolutionary army, Joseph moved to Tennessee, where the name Daniel would one day be practically synonymous with the state itself.

Young Jack Daniel was as enterprising and high-spirited as his grandfather had been, and when he moved to "Uncle" Felix Waggoner's large, well-stocked farm, he was quick to become

*Tennessee whiskey, like a straight Bourbon whiskey, is made predominantly from corn and is *distilled* at less than 160° proof.

*The story of Jack Daniel is based on material kindly provided by the Jack Daniel Distillery, particularly Ben A. Green's fine *Jack Daniel's Legacy* . I would like to especially thank Bill Handlan and Art Hancock for their assistance.

part of its activities—alert to learning and willing to help out. Dan Call, an up-and-coming young man of the area, came to visit "Uncle" Felix one day and, noticing these qualities in Jack, asked him to come live with him. Dan had inherited a farm, a store, and a still and needed the help of a boy like Jack. So, at the age of seven, Jack Daniel had his first job. In the beginning, his duties were confirmed to farm chores and helping in the store. The still was off limits. It took him only a few months, however, to convince Dan Call to at least let him watch the operation. Not long after that, Dan's distiller, Nearest Green, was teaching young Jack how to make the best whiskey in Tennessee. He used the "Lincoln county process," a method which Jack Daniel would later make famous.

Jack began spending more and more of his time working at the still and soon got involved in selling it as well. When he was thirteen, he bought the still from Dan Call. Dan had been selling the whiskey out of his store, but since he no longer wanted to do that, Jack had to find a new market for the whiskey. He set off to Huntsville with a friend to look around, and was soon making regular trips sneaking into the town at night to sell his whiskey to saloons and stores—a considerably dangerous undertaking at a time when Huntsville was occupied by Union troops who didn't think too many times before shooting or hanging anyone unfortunate enough to be mistaken for a Confederate spy.

For the duration of the Civil War, Jack sold his whiskey and kept an eye on Dan Call's place while he was off fighting in General Forrest's "Escort." After the war he decided he'd have to move the still he'd bought from Dan to some less secluded place if he wanted to make anything of his whiskey business. After consulting with Uncle Felix, he formed a partnership with a man named Colonel Hughes. The Colonel was a well-known Confederate soldier, an expert marksman and the recipient of the highest army rank attained by a regular soldier—Brigadier General. Jack took his still to the Colonel's property near the railroad, but the partnership lasted only a few months and Jack moved up the road about a mile to Cave Spring. This was located on the eastern outskirts of Lynchburg and its pure water had attracted other distillers. Jack, acting on his own as an adult, signed a lease for the property. This proved to be a fortunate move seeing as how a hailstorm hit Colonel Hughes' property in 1875, destroying nearly everything in sight. Jack's property, thanks to the protection of the hollow at Cave Spring, was untouched.

Shortly after Jack had settled himself in at Cave Spring, the federal government began to enforce an excise tax that had been imposed, but pretty much ignored, during the war. There were other government regulations that had to be followed so Jack, not one to quibble and anxious to get down to the business of making whiskey, met with the government's representatives in 1866 and signed up. This made his the oldest registered distillery in the country.

For a young man of twenty, Jack set himself some fair-sized goals. He wanted to grind thirty-three bushels of corn a day and use the "Lincoln County Process." Estimating his yield per bushel at about two and a half gallons, he figured on producing close to seventy-five gallons per day. It took him several years to reach this goal, but he kept the distillery operating continuously on a six-day week basis. In thirty-five years of uninterrupted distilling, Jack with the help of Nearest Green's sons, George and Eli, wore out three stills.

On his twenty-first birthday, Jack set off for Tullahoma to celebrate and returned a changed man. His new image consisted of a black knee-length tailored frock coat, a brown vest, linen shirt and a planter's hat—an outfit that would become a kind of trademark. It's said that Jack kept several of these "suits" and wore one or another of them no matter where he went or what he happened to be doing. Another of Jack's trademarks came out of a trip to Tullahoma. One day in 1887, he had gone there to see his bankers and stopped to visit a friend who was operating a chain of seven stores. The seven stores gave Jack an idea. He'd been trying to come up with a brand name for his best whiskey and had so far been without success. He was already marketing two brands—"Belle of Lincoln" and "Old Fashioned"—but he wanted something

special for his new brand. When he got home from Tullahoma, he had the new name with him—Jack Daniel's Old Time No. 7.*

At about this time, Jack's nephew, Lem Motlow, came to work for Jack. His job consisted of sloppin' the hogs, feeding the cattle and cutting the wood. Bill Hughes, the Colonel's son and Jack's distiller, took a liking to Lemmie and asked Jack if he could teach him to do the bookwork in the office. Within four years, Lem was practically running the distillery. A friend had once asked Jack why he made his nephew slop the hogs and Jack explained that he was just trying him out: "If he sticks," he said, "I'll give him the place." Lem Motlow stuck and, eventually, Jack gave him the place.

The Jack Daniel Distillery became widely recognized as an established concern despite the fact that Jack didn't advertise and didn't have salesmen. The demand for his whiskey was always greater than his supplies. Jack had a continuous still installed and by the late 1800's his was the largest distillery in Tennessee, grinding ninety-nine bushels of corn a day—which produced eight barrels of whiskey. Since going beyond that limit meant another government man on his premises, Jack stubbornly resisted an increase in production. So Lem, taking over more responsibility after Bill Hughes left, concentrated on reorganizing the bookkeeping, building new warehouses, and making the distillery operation more efficient in general. But Jack was there to make sure that the old and carefully developed methods for producing Tennessee whiskey were rigidly adhered to—especially the "leaching" of the whiskey through charcoal and he continued to taste every batch, once after it was made and again when it came out of storage before it was sold.

Lem proposed that the company should stop selling whiskey by the barrel and bottle it instead, a practice of an increasing number of distillers toward the end of the century. Jack listened, brought in Lem's younger brother, Tom, and put him to work on his summer school break. In 1895, Tom bottled some two hundred cases of whiskey—twenty-four square bottles of Jack Daniel's Old No. 7 to the case. Lem learned that other distillers were using round bottles because they were less expensive and easier to handle, but he could never convince Jack to follow suit, " . . . since," as Jack said, "my whiskey is different from anybody else's whiskey and is the best there is, we'll have square bottles and the bottles will be different too."

By 1904, Jack's whiskey in the square bottles had become so widely known and appreciated that he was urged to enter it in the World's Fair at St. Louis. Letters had come in from prominent people all over the country—from executives, a wealthy industrialist, a U.S. Senator—urging him to compete. Lem made sure Jack saw each and every letter before it was filed, knowing that his uncle was not convinced that he should put his whiskey up against the "big" distillers from Kentucky, Canada, and Scotland. Lemmie's campaign had its proper effect. Jack, without telling anyone, sent two cases of his Old No. 7 on to St. Louis and set off after them on the train. When he returned from the Fair, he was carrying the Gold Medal for what he'd always called "the best whiskey in the world." It had been judged by a distinguished group of panelists and their decision had stunned the big distillers, many of whom had never heard of this "little man from Tennessee." The gold medal encouraged Jack to enter other competitions and, further, to begin exporting his whiskey.

Jack was getting along in years and suffered from an old injury which had begun as a sore toe. Infection spread and eventually his toe was amputated, then his lower leg and later the upper leg. He finally succumbed to the injury in 1911, and the ownership of his life's work went to Lem and Dick Daniel, another of Jack's nephews. Dick later sold out to Lem when Prohibition was imminent and Lem, who stuck it out, had "the whole place." One of the first things Lem did was to change the brand name of "The Belle of Lincoln" to "Old No. 5" (for no particular reason except that it was younger than "Old No. 7"). The "Old Fashioned" was

*There is another story of how the No. 7 became the brand name. Seven barrels of whiskey had been misplaced and when they were found and shipped, a clerk marked "Old No. 7" on the invoices. Soon after, customers were asking for more of that "Old No. 7".

changed to a "Lem Motlow" brand. Lem was as enterprising after Jack's death as he had been during his lifetime. He had a chain of "saloons," a brandy distillery on his own farm, and had opened a wholesale house in Nashville to handle an ever-increasing business volume. When Tennessee was declared a dry state in 1910, Lem moved the Jack Daniel Distillery to St. Louis and continued to make whiskey by the Lincoln county process. When a fire destroyed the St. Louis plant, Lem rebuilt it, made it completely fireproof and opened a second distillery in Alabama. But the forces of Prohibition were outrunning Lem and his Alabama plant was closed just as his Tennessee operation had been. When the nation voted in the 18th Amendment in 1920, Lem's St. Louis distillery had to go too.

During the Prohibition years, Lem kept himself busy taking care of his farms, equipping them with modern machinery, building a resort, and setting up a wild life reserve. But distilling was in his blood, and when is became obvious that the country was ready for Repeal, Lem tried to get back into the business in St. Louis. Unable to get the backing he needed, he returned to Tennessee to lobby at the state capitol. Tennessee had remained dry even after national Repeal and it was largely through Lem's efforts that the state was opened to the legal manufacture of whiskey. The law, however, allowed for local county options and Lem had to petition the county court to call for a vote of the county residents. The court didn't want the county opened and refused Lem's petition. It took the threat of a Supreme Court lawsuit and three separate petitions to the court to get an election. A narrow victory of a 160-vote margin enabled Lem to get back into the Tennessee whiskey business in 1938.

Getting whiskey production legalized was one thing. Rebuilding a distillery that had been closed for twenty years and hit by a fire to boot was another. Lem was over sixty-five and his physical and financial resources were strained. But with his old determination and the help of H. L. Maxwell, who had built the brandy still with Lem on his farm in the 1880s, he began gathering up pipes, hoops, and pieces around the plant. He constructed a fifty-bushel capacity still. They produced steam with an old sawmill boiler, ground the first grain with an old threshing machine, found some old tanks for fermenting, and made some new ones.

The buildings were still in shambles. But Lem wasn't interested in looks, he just wanted to get some whiskey made, and by October of 1938, his first run of mash was ready. In November, he had a barrel of whiskey in storage—it took a month to leach the whiskey. Jack Daniel's was back in business, and it wasn't long before the warehouses were filled. By June of 1939, Lem had 1500 barrels of whiskey aging, had formed a new corporation, installed a continuous still, added fermenters, a grist mill, and a large boiler to provide steam for the now active plant. At one point Lem added a brandy distillery, but though distilling brandy was a pet hobby of his, he had to abandon the project in 1946 when it proved too expensive.

Putting the Jack Daniel's distillery back into operation took its toll on Lem. A foot injury necessitated his directing the business from his car or a horse—and later from a wheelchair. When he died in September of 1947, he left the business to his four sons. Reagor Motlow, who had acted as general manager for the distillery, became corporation president and the three younger boys took over as vice-presidents in charge of various phases of the operation. Like their father, the boys carried on the tradition of Jack Daniel's but added their own special touches. As demand for the whiskey increased, the Motlow brothers stepped up annual production by fifty percent, made larger barrels, installed new stills as old ones wore out, and built new warehouses to handle the heavy production. By 1964, there were nine big warehouses capable of holding over 20,000 barrels of whiskey.

Jack Daniel's had become so well-known and popular that success proved to be a real problem. Huge amounts of money were needed to pay the taxes on the whiskey *before* it could be sold. A family owned company also had inherent problems; a death in the family could prove disastrous with the possibility of inheritance taxes and estates to be settled. Jack Daniel's was no longer a one man operation in a sleepy hollow in Tennessee, it was a major corporation. With this in mind it was decided that the distillery should be sold. But to whom? Who could maintain the tradition of Jack Daniel's? There could be only one answer and that was Brown-Forman.

Brown-Forman was a company similar in many respects to that of Jack Daniel's. It was a family-oriented operation, had been handed down through the generations from father to son, and it had a concern for quality. There were several companies interested in buying Jack Daniel's, even one of the "Big Four". But the Motlows recognized a kinship with the Browns which was more important, no matter how much more a competitor might bid. And so it was settled, Jack Daniel's would be sold to Brown-Forman for a reported cash sale of twenty million dollars. The Motlows and the Browns would become directors of one another's companies, thus ensuring a continuing tradition.

And so it goes, Jack Daniel's continues to be one of the leading sellers in the country, praised by Vice Presidents, literary giants like Faulkner, international statesmen like Winston Churchill and gourmets like Lucius Beebe, and certainly most notably, entertainers like Frank Sinatra. And most importantly, the many devoted fans of "sippin' whiskey". Jack Daniel had his own favorite concoction. He would not drink during the day, but when his day's work was done he'd check over his farm, give an occasional order, get to his porch with the newspaper that had been sent from Nashville 70 miles away, and mix what one might call a Tennessee Julep: sugar dissolved in water; tansy—gently bruised—and, what else, but Jack Daniel's Old No. 7, "the best whiskey in the world."

GEO. A. DICKEL has often been called "the other Tennessee whiskey." George Dickel was born in 1818, came to the United States at the age of 27 and settled several years later in Nashville, Tennessee. George worked at first as a sales agent for several large wholesalers, calling on retail stores to get orders for his employers. In 1866 he opened a liquor store, began buying whiskey by the barrel, rectifying it, and bottling it under his own name. The whiskey got to be so popular in Tennessee that George bought a distillery and organized the George A. Dickel Company in 1870, wholesaling his brand to other liquor stores.

George found that he made better whiskey in the winter than in the summer and decided simply to shut down operations during the summer months. He filtered his whiskey through hard maple charcoal before it was barreled for aging, the distinguishing process for Tennessee whiskey. Though he died in 1894, the company continued to do business until Tennessee "dried up" in 1910. Operations were moved to Kentucky and carried on there until Prohibition closed that state in 1920.

The company remained inoperative until Schenley decided in the early 1950s to rebuild it on its former site near Tullahoma, Tennessee. Since the county was still dry, a vote had to be called. The citizens voted in favor of the referendum, and reconstruction of the Dickel distillery began. The first whiskey was distilled in 1959 and in 1965, George A. Dickel's Tennessee Sour Mash Whiskey was reintroduced to the national market. The whiskey still meets the charcoal mellowing requirement, although modern refrigeration makes it possible to chill the whiskey before it's run through the mellowing vats, thereby enabling the Dickel distillery to make "winter" whiskey all year round.

> Section 5.22 (b) Class 2 (1) (i) "Rye whisky" is whisky produced at not exceeding 160 proof from a fermented mash of not less than 51 percent rye, and stored at not more than 125 proof in charred new oak containers. . . .
>
> (III) Whiskies . . . which have been stored . . . for a period of 2 years or more shall be further designated as "straight"; for example, "straight rye whisky."
>
> Section 5.22 Title 27 ATF Regulations

RYE WHISKEY

Rye whiskey has been distilled in this country at least as long as, and maybe longer, than any other whiskey type and, up until the 1880s, was preferred by the American consumer. Pennsylvania, known for its production of rye whiskey, was distilling over six and a half million whiskey gallons in 1810 in comparison with Kentucky's 2.2 million gallons. European settlers in Western Pennsylvania, familiar with the process of distilling from grains such as rye and barley, continued to distill them in their new home. Rye became so widely used that most whiskey in the Northeast is still referred to as "rye" whether it has been made predominantly with rye grain or not. Regional names commonly specified the origins of the rye—Monongahela rye, for example, was made near the Monongahela River. Rye producers once had an important role in the industry. The protest of Pennsylvania distillers against government taxation of whiskey, for instance, had been a major factor in the Whisky Rebellion of the 1790s.

Due to the pressures of heavier taxing, the cost of raw materials became increasingly important to distillers toward the latter part of the 1800s. Grain was a large expenditure item in their budget. Rye was more expensive than corn and the higher costs of rye grain were reflected in declining sales until today, rye whiskey accounts for only a small portion of today's distilled spirits market.

OLD OVERHOLT Straight rye whiskey dates back to the early 19th century when Abraham Overholt first began distilling whiskey for his family and friends. His grandfather had left Germany in 1730, had come to America, and settled in Bucks County, Pennsylvania. Abraham learned the weaving trade there, but also took over the responsibility of the distilling chores of the household. When his father moved the family further west in Pennsylvania to Westmoreland County, Abraham's first occupation was that of a weaver. But he was, at the same time, making a rye whiskey far superior to any other in the neighborhood, and by 1810, he set aside his weaving to devote full time and energies to distilling. He built a small log still house on the family homestead at West Overton in Westmoreland County and started his first distillery—with a capacity of four bushels of grain per day.

The demand for Overholt's rye whiskey increased and over the next twenty years, Abraham made many additions to the little log still house. In 1834 he had an entirely new stone structure erected for a distillery now complete with new equipment for mashing, fermenting,

and stilling forty to fifty bushels of grain per day. Within another twenty years, demand again necessitated expansion and Abraham built another distillery at Broad Ford. The new plant was considerably larger than his others had been, one hundred feet long, sixty-five feet wide, six stories high, and could handle two hundred bushels of grain a day, an impressive figure for the mid-1800s.

Abraham's son, Jacob, and his cousin, Henry Overholt, came into the company as partners, but in 1860, after Jacob's death, Abraham operated the distillery as A. Overholt & Co. He built another distillery in 1880, increasing capacity to 800 bushes of grain a day. Another plant was begun in 1899 and completed in 1907. It had a capacity of 1500 bushels—which made 7450 gallons of whiskey. The new structure was equipped with brick warehouses for aging the whiskey. In 1931, the capacity of the distillery was again increased to 1800 bushels of grain a day; and two years later 2270 bushels or 9760 gallons of Old Overholt rye whiskey, Today Old Overholt, now owned by National Distillers, remains one of the few nationally marketed brands of straight rye whiskey.

(3) "Light whisky" is whisky produced in the United States at more than 160° proof, on or after January 26, 1968, and stored in used or uncharred new oak containers; and also includes mixtures of such whiskies. If "light whisky" is mixed with less than 20 percent of straight whisky on a proof gallon basis, the mixture shall be designated "blended light whisky" (light whisky—a blend).

Section 5.22 Title 27 ATF Reg.
(effective July 1, 1972)

LIGHT WHISKEY

Light whiskey has more of a future than a history. American distillers had argued for years that they were held to an unfair advantage in competition with foreign distillers. Federal regulations prevented American producers from making a distinctive type of whiskey at above 160° proof or from making use of barrels that had been previously used for aging whiskey, both things which were permissible for foreign distillers. Not only were the restrictions costly to domestic producers who had to spend some $30.00 for every new barrel required (and then turn around and sell it at a loss to foreign distillers) but the regulations were costing the American whiskey distillers a major portion of their market. The imported, lighter blended whiskies were finding increasing favor with the American consumer. In the last ten years or so, American whiskeys declined in sales by 9.9 percent while imports increased 122.8 percent in the same period.

After a great deal of effort on the part of the domestic distilled spirits industry, a change in the laws permitted production of a distinctive type, higher-proofed whiskey which could be stored in previously used containers. For the first time since Repeal, the industry began to produce a whiskey in *anticipation* of a time when it could be marketed. And the American distillers had no way of knowing what that market would be like; would the new light whiskey set a new trend, would it slowly take hold of a segment of the market, or would it be accepted at all?

Millions of gallons of the new light whiskey were readied for the time when the law would take effect. Huge advertising and promotional campaigns were prepared. American distillers not only hoped to stave off the inroads made by the lighter imported whiskies but wanted to capitalize on the general trend to lighter spirits such as vodka, rum, and tequila. Realizing that the "mixability" of the lighter spirits was a chief cause of their success, American whiskey producers began by promoting the use of the new light whiskey in various juices and other mixes. Almost every major distiller entered the new light whiskey field with such brands as Crow Light, QT, Schenley XL and Galaxy.

The new light whiskey was the first whiskey *not* identified by its place of origin (such as Scotch or Canadian) or its production methods (blended whiskey) or the type of grain (such as rye whiskey). It was an entirely new category, and an entirely new type of spirit, especially a whiskey, was not something consumers were ready to accept. People understood what a Bourbon or Scotch was, or even a blend, but what was this new whiskey, where did it fit into the scheme of things? Whiskey drinkers tend to stick to what they know and what they have acquired a taste for, while new drinkers are attracted to the lighter spirits. Light whiskey was betwixt and between.

The introduction of the new light whiskey did not occur at an opportune moment. Not only were whiskey sales falling off, but the entire distilled spirits industry was showing signs of a decline in sales growth. And the fact that the economy in general was beset by various difficulties did not help matters. As a result of all these factors—confusion in the consumers'

minds, a decline in whiskey sales, and the general state of the economy—the introduction of the new light whiskey was less than spectacular. The brands that did best in the market were those able to maintain some identity with the consumer, such as National's *Crow* Light did. Yet sales which in 1973 amounted to about 450,000 cases dropped to 350,000 cases the following year.

While it is too soon to predict whether or not the new light whiskey will be able to find a place in the market, it can be said for now that the signs do not look promising. In the meantime, you will know that when you take a sip of the newly created and distinctive light whiskey, you are taking part in the history of whiskey. In years to come you will be able to say, "I can remember when they first introduced. . . ."

CHAPTER FOUR

WHISKIES FROM AROUND THE WORLD

CANADIAN, SCOTCH, AND IRISH WHISKEY

> (9) "Canadian whisky" is whisky which is a distinctive product of Canada, manufactured in Canada in compliance with the laws of Canada regulating the manufacture of Canadian whisky for consumption in Canada: *Provided*, that if such product is a mixture of whiskies, such mixture is "blended Canadian whisky" (Canadian whisky—a blend).
>
> Section 5.22 Title 27 ATF Regulations

CANADIAN WHISKY

Canadian whisky is just the opposite of what we might expect from the cold rugged terrain of the North. From the days of the Gold Rush we envision dog sleds, lumberjacks, fur traders and the Royal Mounted Police (Mounties). Canadian whisky, on the other hand, is light and mellow, gentle and smooth. Canada produced some 73.5 million gallons of whisky in 1973 and there are millions of gallons aging in warehouses getting ready to meet the ever-increasing, world-wide demand. Approximately 70 percent of Canada's whisky is exported, over half of which—40.4 million gallons in 1973—goes to the United States.

While Canadian whisky is ideally suited for today's trend for lighter spirits, the distilling industry did not start with whisky at all but rather with rum. The early settlers had brought liquor with them and imported more as their supplies ran out. Spirits became one of the most popular items used in bartering for furs and other goods. When colonists moved inland and custom duties were applied to imported spirits (always an easy target for revenue) both the difficulties of transport and increased prices acted as an incentive for the beginnings of domestic distilling. Molasses was imported and the first rum distillery was started in Quebec in 1769.

Some years later several other distilleries were started both in Quebec and Montreal, but the distilling industry got its first real boost indirectly as a result of the American Revolution. Many loyalists migrated to Canada and the influx of population spurred agricultural development and led, in turn, to ever-increasing grain supplies. But the difficulties of transporting these grains to market were several: Their bulk made them unwieldy and impractical to haul; they had a tendency to spoil in transit; and they could not be relied upon to bring a steady price in the constantly fluctuating market. Farmers found it much more sensible to distill their grain into spirits: It was easier to transport; its quality improved in transit; and it brought a

better and more dependable price. It was hardly surprising that hundreds of farms began operating stills or that the millers who ground the farmers' grain to "meal" on their grist mills found themselves involved in distilling as a natural outgrowth of their trade. By the late 1800s there were two hundred distilleries in the province of Ontario alone. Today, there are only twenty-one in all of Canada.

Liquor legislation began during the colonization period. The laws covering spirits were mostly related to consumption restrictions on certain groups and control of excessive drinking. A 1648 statute prohibited the selling of spirits to the Indians. In 1678, a law regulating the running of inns and taverns was put into effect. Retail liquor trade did not require licensing until 1726 but licenses were given out freely—a little too freely perhaps, since by 1787 there was a strict code governing the approval of a license applicant, requiring an endorsement by the local police and the clergy. Other laws dealt with various penalties for excessive drinking, one imposing some sort of a punishment for reckless driving of horse-drawn carriages while under the influence, and another made it illegal to sell liquor to canoe men.

The distilleries themselves managed to avoid governmental control until 1794, when a tax was levied on each gallon of whisky according to the capacity of the still that produced it. By the turn of the century, the government was appointing inspectors to check on the distilleries and in 1840 it introduced the first "excise" tax. The tax was raised to two pence per gallon in 1846, and an additional fee of forty pounds per year for a still license required from every distiller. In 1867 the excise rate was raised to thirty cents a gallon, raised again to sixty cents at the inception of the new Dominion government, had climbed to seventy-four cents by 1874 and has continued to increase to its present rate of twelve dollars a gallon.

Despite the laws and possibly due in part to the extreme climatic conditions of the country, drinking seemed to have become a problem, at least for the temperance groups, who in the mid-1800s became more and more vocal. Perhaps the temperance groups needed their cause as much as the Canadian needed his whisky, but the result of both was to make Prohibition a dominant factor in Canadian politics. In 1864, the dry forces proposed complete national Prohibition in the form of a "Drunk Act." When it failed to pass, they tried to get a "local option" provision into effect. This, too, failed because of the dispute between provincial governments and the Dominion over who had the authority to control the spirit trade. The movement finally provoked the 1869 passage of a law in Nova Scotia which called for local option allowing Prohibition in the province on a condition of a two-thirds approval by the voters. The Nova Scotia law was upheld as constitutional, but when a similar law was passed in New Brunswick it was found unconsitiutional on the grounds that it interfered with trade which was under Dominion rather than provincial jurisdiction. In 1876 a "Crooks Act" was passed in Ontario which provided for the appointment of three commissioners to oversee the spirits trade in that province.

In 1878, the temperance forces again shifted their campaign in a national direction, pressuring for passage of the Scott Act. The Act called for local option in every county or city throughout Canada and provided that if a majority of the local voters favored Prohibition, it would become law in that area as soon as the licenses had expired. A further provision stated that a Prohibition thus instated could be repealed only after an initial petition of one-fourth of local registered voters followed by a majority margin vote. After the Act was upheld as constitutional, the Dominion attempted another to cover areas where the local option had not been voted. Known as the McCarthy Act of 1883, it was in many cases more restrictive than the options provided by the Scott Act. When another test case in Ontario decided for provincial control of the liquor industry the decision was reversed by the Canadian Parliament. The conflict of authority was eventually settled by giving the provinces control over the retail trade and, in effect, providing the Dominion government with authority over the licensing of distilleries and other controlling functions.

Running parallel to this legislative activity were sharp rises in the excise taxes which, by the mid-1800s, led many distillers to cut corners by selling "green" whisky, i.e. immature whisky

and adulterating spirits with anything—as long as it saved money. In response to these abuses the first Canadian food and drug legislation was enacted in 1874, its provisions concerned mainly with alcoholic beverages. A new department providing for analysts to help assure standards would later become a branch of the Department of Health. Such legislative efforts put Canada far ahead of its time in terms of providing specific standards for the production and marketing of distilled spirits.

The Prohibitionist thirst for legislation continued, meanwhile, to be insatiable. Though many provinces enacted some form of liquor restriction in the last decade of the 19th century, there was further pressure until in 1892 a government commission was called upon to investigate the entire question of the distilling industry and the various laws. The commission report opposed any form of prohibition and even when a plebiscite showed a majority vote favoring Prohibition, a government court held the vote invalid on the grounds that less than half of the eligible voters had participated in the plebiscite. Another government commission was set up in 1912. This one was under very strong pressure to recommend Prohibition—which it didn't. But it did recommend amendments to existing laws and suggested ways to curb excessive drinking.

When Prohibition finally did come to Canada, it was because of the necessity of conserving food supplies during World War I. Although Quebec waited until 1919, most of the other provinces had enacted laws prohibiting the sale of liquor in 1916 and 1917. The Dominion government underscored the whole proposition with the Doherty Act, which made it illegal to ship liquor to or from any place where its sale was illegal and, in the bargain, put a severe curb on a booming liquor mail order business. A further national ordinance made it illegal to manufacture liquor for illegal sale. Prohibition was of course unpopular with all but the political activists who had a cause in their hearts and a need to tell others how to live. Soon after the war was over, the provinces began to replace complete prohibition with regulations for the sale and distribution of liquor. Quebec, the last province to vote for Prohibition, was the first to repeal it. British Columbia and the Yukon Territories repealed in the same year—1921. Other provinces followed suit, although Prince Edward Island held out until 1948 and then replaced complete prohibition with a Temperance Commission.

The post-War laws controlling the sale and distribution of alcoholic beverages were later replaced with a cross-the-board regulation that remains in effect today: liquor can be sold only in stores owned by the Provincial government. Canadian distillers are required to sell exclusively to those stores and the Dominion government further stipulates that all imported liquor must be specifically assigned either to a government owned store or to a Canadian distiller if it has been imported for blending or some similar purpose. As a result all alcoholic beverages in one way or another come under government supervision. With a history of such a strong Prohibition movement, it is not surprising to find numerous and diverse laws concerning drinking. In some provinces liquor may only be consumed in the purchaser's home. Other provinces limit individuals to certain quantities: Three bottles a week in Newfoundland; four bottles a *month* in Prince Edward Island; and forty ounces a day in Saskatchewan! Some provinces require a permit for liquor purchase and many have strict regulations concerning advertising. The Dominion government prohibits any ads on television or radio.

Canadian whisky accounts for approximately 60 percent of all distilled spirits produced and sold in Canada. Distilled spirits represent about 40 percent of all the alcoholic beverages sold, beer and wine about 60 percent. Because of the higher excise duty on distilled spirits, they bring in an unproportionate 50 percent of the tax collected from all alcoholic beverages. As in all countries, there has been a shift in consumer preference toward the lighter liquors—especially vodka. Rum is also showing considerable market gains, returning to the original popularity it had in the days when Canada's first distillery was built in Quebec in 1769. The United States is the main export market for Canadian whisky—over 50 percent of Canadian exports go to the United States. Canadian whisky represents about 10.5 percent of the liquor market in the States, and sales have increased nearly 300 percent in the last fifteen years.

WHAT IS CANADIAN WHISKY AND WHY IS IT UNIQUE?

Fortunately, the profusion of restrictions and regulations in Canada has never interfered with the distillers' production methods. The laws did regulate certain aspects of distilling, but these regulations were relevant only to tax collection and minimum requirements concerning the age and brand identification of the final products. Grain formulas and specific methods of operation were left to the judgment of the individual distiller. As a result, Canadian whisky has a reputation as one of the finest and most unique in the world.

Canadian whisky is really a blend of whiskies made from corn, barley, wheat, rye and other grains. The special grain formulas of the Canadian distillers account, in large measure, for the uniqueness of their whiskies. Their distinctiveness is also due to two other factors: The water used in the mashing process and the distilling process itself. Though distillers throughout the world treat their water to remove its undesirable elements, it always lends certain native peculiarities to the final product. The proof at which whiskies are distilled will also affect the end result. Unlike the blended whiskeys in the United States—usually a combination of straight whiskeys and grain neutral spirits that have been distilled at 190 proof—the whiskies in the Canadian blends are commonly distilled at 185 proof and below. Consequently, these whiskies have more flavor than the higher proof grain neutral spirits. The result is a distinctive blend of whiskies unique in taste and aroma, "light and mellow, gentle and smooth!"

BRANDS

CANADIAN CLUB, as much a symbol of Canada as the Maple Leaf flag and just about as old, got its start back in 1858 when Hiram Walker began to distill whisky along with his prosperous grain and flour mill business. Starting and making businesses successful was second nature to Hiram Walker, something he had been doing since he left Massachusetts where he was born July 4, 1816. The Walkers had been in Massachusetts for six generations, ever since a Thomas Walker, who had been born in England, first moved to Boston in 1661. Hiram Walker was first introduced to the hustle and bustle of commercial life when, at the age of 20, he left the family farm to work in a dry goods store in Boston.

Boston was truly a mercantile city and seaport with goods and wares arriving from all over the world, and it must have presented a young man with exciting possibilities. But when a business slump hit the area, Hiram Walker set off for Detroit and began working in a grocery store. Within five years he had saved enough money to buy a share in a tanning and leather business. A year later he went into business as a retail grocer, handling (as most grocers did) liquor as one of the main items for sale. When the temperance laws finally prohibited liquor sales, Walker rented his store and opened another, this time a larger one which operated on a wholesale as well as retail level. When the retail trade fell off, Walker found his wholesale business, especially his grain buying, better than ever, extending to every part of the United States and Canada.

Hiram Walker began to see the possibilities for business opportunities in Canada. He bought 468 acres of Ontario timber land for $40,000, built a flour mill and a distillery—which was always an integral part of a mill business because it dealt primarily with grains. He had also thought of raising hogs and cattle for profit, since the byproducts of the distillery operations are naturally good and inexpensive food supply for such animals. His grain business, which soon had an excellent reputation throughout the United States and Great Britain, stimulated agriculture in the area and farmers began coming from as far as fifty miles away to sell their grain at his mill.

Walker began distilling whisky in 1858 and a year later sent a "drummer" (an old term for a salesman who drums up trade) across the river to Detroit. Like most whisky in those days, Hiram's was sold in bulk and was unaged, but it started his distillery on its way to becoming one of the largest in the world. Hiram Walker formed a partnership in 1863 and several years later the firm was named Hiram Walker & Co. When his son joined the business in 1871, it was renamed Hiram Walker & Son; and when his other son came in, the name was changed a third time to Hiram Walker & Sons.

Throughout these early years, Walker was determined to establish a sound reputation for his whisky business. He imported the finest technicians from Scotland, realizing early the importance of the trend toward light blended whisky. He called his product "Club Whisky," a name that implied its suitability for gentlemen's clubs. He hired the industry's foremost salesmen to sell his Club Whisky to the better clubs, taverns and hotels. And he prompted the Canadian government to pass the legislation which established standards for aging and barreling whisky. This was to have important implications for the emergence of Canadian whisky as a distinctive new type in the world of whiskies.

Walker's Club Whisky was very popular throughout Canada and England in the post-Civil War era when businesses in general were doing well. But in 1873, a panic shook the confidence of many in the business world; prices were falling, unemployment spreading and many businesses and banks failing. Walker, with typical self-confidence, *expanded* his interests, doubled his advertising, and in two years emerged successful. When the American distillers attempted to thwart the popularity of Walker's Club Whisky in the United States by demanding that Walker be required to state on his label that the whisky was from Canada, he obliged immediately, boldly printing "Canadian Club Whisky" on every label. A brand was born—and sales boomed. The people, characteristically one step ahead of regulations, were highly appreciative of the lightness and flavor of this distinct Canadian whisky. And they also appreciated the fact that every bottle of Canadian Club had a government excise stamp specifying its production and bottling standards. When some of the less scrupulous American distillers realized that their effort to oust Walker's whisky had backfired, they attempted to cash in on its popularity by producing and bottling imitations. Walker retaliated by hiring detectives to go through the stores. When they found someone selling what claimed to be Canadian whisky, he took out large newspaper ads accusing the wrongdoers of fraud and inviting them to sue in court. Since there were no laws in those days to protect a producer—or his name and reputation—Walker had to use imaginative methods to protect himself. He posted large public billboards with lists of the names of stores and hotels that were selling fraudulent goods. His ads and billboards gave him the additional bonus of informing consumers that there was only ONE Canadian Club Whisky.

Although Hiram Walker built the entire town of Walkerville, Canada, had a Canadian business and made Canadian whisky, he kept his American citizenship and a Detroit residence, commuting one and a half hours to work every day. He had a dock built at his plant, leased a boat and established a ferry service across the Detroit River which was operative from 1880 to 1926. And, as always, he was starting businesses. He had built a small railroad to handle his company's needs and later expanded to help meet the transportation needs of others. He began feeding cattle and ended up raising them; at first he bought grain—then he grew it; and then he went into growing on a large scale—grains, tobacco, hops, even cranberries; cattle and cows turned into a dairy business that retailed milk and cream. His farms were models of efficiency employing the best machinery and equipment. He was even in the furniture business!

Throughout his life, Hiram Walker established himself as an active and astute businessman as well as a thoughtful individual. He created businesses and provided jobs for many. He built churches, donated huge sums of money to various charities and hospitals. In 1895, Hiram Walker suffered a stroke from which he never fully recovered and he died four years later.

Harry C. Hatch was a man with characteristics similar to those of Hiram Walker. His father had been the owner of a small hotel, but Harry's nature was more expansive. In 1911, he bought a liquor store for $2,500, sold it later for $18,000, and went on to even a bigger store

in Toronto. When Prohibition hit, he turned to the mail order liquor business—which was still legal—and made a sizable profit before additional Prohibition legislation made mail order liquor illegal. Since Canadian Prohibition laws forbade retail sale but *not* production of distilled spirits, Harry was able to go to work as sales manager for the Corby Distillery. After two years there, his experience in the production end of the distilling business combined with his typical bravado and natural selling ability were enough to convince a group of investors to put up $1,500,000, backing him in the purchase of Gooderham & Worts, the oldest distillery in Canada.

Harry went quickly to work and revitalized the distillery—which had been in a downward slide for years. And, as if the purchase of Gooderham & Worts was not enough, Harry began to look into the possibility of yet another purchase, the Hiram Walker Company. The heirs of Hiram Walker had made it known that they were interested in selling and so in 1926 the company was acquired for a cool fourteen million dollars, one of the largest purchases ever made in the industry. Nine million of those dollars were for the name and goodwill of Canadian Club!

With the acquisition of Hiram Walker, Harry C. Hatch was more than just another Canadian distiller; he was a prominent factor in the entire distilled spirits industry. Hatch also had his eye on a merger or outright purchase of nothing less than the Distillers Company, the largest holder of distilling interests in Scotland. Though he persuaded British banking interests to round up sixty million dollars, he couldn't convince the owners to sell. But he later bought controlling interests in two Scotch whisky blending houses and in 1936 acquired the entire stock of George Ballantine & Son, Limited, assuring himself of a foothold in the Scotch whisky industry.

Harry Hatch called Canadian Club "The Best in the House," an appropriate phrase for the only whisky in North America awarded the Royal Warrant—an honor reserved since the time of Queen Victoria for goods which are actually *used* by the Royal Court. The Royal Warrant permits the use of the arms of the reigning house and Canadian Club displays it as a crest on its label. The labels, printed in Spencerian script, and the bottles, initially imported from Belgium, have been used for Hiram Walker's Canadian Club for almost a full century. The whisky itself is sold in over 150 countries, is currently number four on the United States market and continues, year after year, to be one of the leading sellers throughout the world.

SEAGRAM'S CROWN ROYAL is a premium Canadian whisky which was introduced in 1939 in honor of the visit of King George VI and Elizabeth.

SEAGRAM'S V.O., the northern star in Seagram's constellation of brands, is the number one selling Canadian whisky and number three in the market that includes all types of liquor.

It all started back in the 1880s when the Bronfmans left a prosperous grist mill and tobacco farm in Europe to immigrate to Canada. Yechiel Bronfman, the family's patriarch, tried his hand at homesteading and sold firewood until he later turned to training and selling wild horses. The celebrations that followed each successful sale were held at the nearest local hotel, and it must have dawned on Bronfman that the hotel owner was making more on drinks than he was making on horses. So he bought himself a small hotel, then several others, and by the time he died in 1919, liquor had become an important part of the family business. Yechiel's son, Sam, emphasized its importance by selling mail order liquor when the Canadian provinces began to prohibit its retail sale. He bought the liquor wholesale, stored it in warehouses, and advertised by mail circular to customers who sent in their orders. It was all legal and before long Sam Bronfman had more business than he knew what to do with. Because his offices and warehouses were scattered through every province in Canada, he spent a lot of time traveling —so much so that he slept on trains for the better part of one year.

When the provincial governments took over liquor sales in the early 1920s, mail order liquor was no longer legal. Sam decided to go into the production end of the business and built a distillery in La Salle, a suburb of Montreal, and formed The Distiller's Corporation, Ltd. From the beginning, his foremost concern was with quality and he spent a great deal of time at the distillery learning what made whisky whisky. When he knew, he formulated his first rule:

"Make fine whiskies; make them taste better." He concentrated on building inventories of Canadian whisky, which were scarce because the Canadian distilleries had been closed during World War I. Toward this end, he acquired shares of Joseph E. Seagram & Sons, Limited in 1928, a family-run distilling business in Waterloo, Ontario, which had been established since 1857. The new company that resulted from the purchase—Distillers' Corporation-Seagram's Limited—became the parent corporation of today's Seagram's.

In addition to keeping his distilleries completely up to date, Sam built up a "library" of aged whiskies for the blender, who was then able to make the most suitable choices for creating a balanced blend. Today that library contains a selection of hundreds of different kinds of whiskies, each produced for a specific purpose. Paying close attention to every aspect of the business from grain purchasing to the last packaging detail, Sam saw that V.O., Seagram's leading brand, was the obvious choice for worldwide export. To give it a distinguishing mark, he chose the racing colors of the Seagram stables in England whose thoroughbreads had won the King's and Queen's plates twenty times. The black and yellow ribbon around the neck and shoulder of a V.O. bottle represents a small piece of the ten thousand miles of ribbon it takes to decorate the bottles each year.

Sam Bronfman expanded the company when it looked like repeal of Prohibition in the United States would be inevitable. He increased production and had new warehouses built to store large quantities of whisky and at the time of Repeal was ready to ship from the biggest stock of aged quality whisky in the world. By world wide merger and acquisition, he added distillery after distillery, wine company after wine company, until Distillers' Corporation-Seagram's Limited became an international network of production, sales, distribution and administrative centers. To promote balanced growth, he established a "two way street" policy which emphasized import and export reciprocation between operations in Canada, then the United States, and later included Scotland, Jamaica, England, France, Germany, Brazil, Mexico, Argentina, Costa Rica, Venezuela, Italy and Israel.

Sam endowed the company with an unrelenting concern for quality and research, and scarcely a day went by that he wasn't tasting samples. The head office in Montreal, and the main offices in New York and Scotland keep some two thousand samples from the Seagram's world warehouses, these are replaced and reevaluated every six months. The current corporation has some of the finest scientific laboratories and facilities in existence, plus a well trained staff which continually checks the whole line of Seagram's products. Besides the company's meticulous insistence on quality, a sophisticated market analysis organization keeps the corporation up-to-date on consumption patterns and various other market trends. When there were indications that rum was becoming popular in Canada, Sam built the first modern rum distillery. The market trend toward lighter spirits proved to be no problem for Seagram's, since V.O., already well established, fit nicely into the increasingly popular category of less heavily flavored drinks. The United States continues to be Seagram's largest market. Canada accounts for about 36% of Seagram's domestic sales and represents only about 7% of Seagram's total worldwide sales. When Sam Bronfman died in 1971, the leading position of V.O. in the world market was his assurance that the V.O. slogan "Honored the World Over" would continue to be right on.

(7) "Scotch whisky" is whisky which is a distinctive product of Scotland, manufactured in Scotland in compliance with the laws of the United Kingdom regulating the manufacture of Scotch whisky for consumption in the United Kingdom: *Provided* that if such product is a mixture of whiskies, such mixture is "blended Scotch whisky" (Scotch whisky—a blend).

Section 5.22 Title 27 ATF Reg.

SCOTCH WHISKY

SCOTCH WHISKY brings to mind an image of the hearty, independent Highlander dressed in kilt, very much part of his clan and very much at home among the lochs and glens of Northern Scotland. The Highlander's "dram" has, in the last several hundred years, become one of the leading whiskies in the world. Scotland produced 183.5 million proof gallons of it in 1974—a proof gallon is a little larger than a standard United States gallon. An additional billion proof gallons were aging in stock, getting ready to meet worldwide demands. Scotland itself consumed approximately 17.3 million gallons and exported 87.6 million in the same year. Over a third of this was for the United States, Scotland's biggest customer. Japan is Scotland's second largest client. Italy, France, West Germany and Australia are next in line in that order.

Scotch whisky was not always the Scotch we're familiar with today, nor was it always so popular; nor, for that matter, was it always called Scotch or even whisky. The earliest written reference to the spirit dates back to the Scottish Exchequer rolls of 1494. "To Friar John Cor, by order of the King, to make aqua vitae, 8 bolls of malt." Aqua vitae was the Latin term for "water of life," a phrase commonly used for distilled spirits throughout Europe. A boll was the approximate equivalent of six bushels. The Gaelic of Scotland translated aqua vitae to *usige betha*, a term that was eventually shortened to *uiskie*, and finally "whisky." Though there is no written reference to Scotland's "water of life" before 1494, it is highly probable that they were making and drinking it as far back as the early Middle Ages when the knowledge and practice of distilling was reportedly brought to Scotland from Ireland. The exchequer record gives us three interesting bits of information: (1) a friar was doing the distilling—a fact that points up the Church's long standing association with distilling spirits; (2) the liquor was ordered by the King—a reminder that government has always had an eye on and a hand in the production of spirits; and (3) the spirit was made from malt, which lets us know that these early distillers were using barley—as the producers of Scotch still do.

After 1494 and throughout the 16th century, there are many references to the King's purchases of aqua vitae. King James IV, knowing a good thing when he saw it and having a penchant for granting monopolies anyway, granted one in 1506 to the Surgeon Barbers of Edinburgh for the purpose of manufacturing aqua vitae. The Surgeon Barbers were the medical doctors of their day and their guild had had a traditional association with whisky as a medicinal preparation. Boece's description of aqua vitae in 1527 indicates the esteem for the spirit that must have been held by the king and the Guild as well as by himself:

> Beying moderatelie taken, it sloweth age, it strengtheneth youthe; it helpeth digestion; . . . it abandeneth melancholie . . . it lighteneth the mynde; . . . it keepyth and preserveth the head from whyrling—the eyes from dazelying—the tounge from lispyng—the mouth from snaffyng—the teethe from chatterying—the throte from ratlyng . . . the stomach from wamblying—the harte from swellyng . . . the hands from shiueryng . . . the veynes from crumplyng . . . trulie it is a soueraigne liquor.

With a PR man like Boece, what direction could the spirits trade go but up? Distilling came to be a more significant part of the Highlanders' lives and by 1555 there was enough usige betha in Scotland to export. Indications are that production must have been widespread by 1579

when an Act was passed forbidding the distilling of grains during a current food shortage. Further and more consquential legislation by the Scottish Parliament in 1644 imposed a direct tax on "aquavytie". The tax, hard to collect, probably affected only those within easy reach of the law, but the precedent had been set, and today most of the price of a bottle of Scotch goes to pay taxes.

The liquor laws meant one thing for some distillers and something else for others. When Robert Haig was caught distilling one fine Sunday in 1655, he was promptly brought before the town council for reprimand. Duncan Forbes had a more fortunate encounter with the government. As a result of his backing of the right political party, he was given the unique privilege of not having to pay taxes on his distilled spirits. Forbes had been a Whig in 1688, supporting the Whig Parliament against the Jacobites, who forthwith decided that Forbes' property—and especially his distillery—needed renovation. They began by leveling the distillery. As compensation for his losses, the Whig Parliament granted Forbes the right to distill duty free at his Ferintosh property, which he and his descendents continued to do until 1784 when the privilege was revoked. Roberts Burns, whisky's poet no less than Scotland's, expressed the sentiments of all who had known about Ferintosh's duty free whisky:

Thee Ferintosh! O sadly lost!
Scotland lament frae coast to coast!
Now colic grips an' barkin beast,
May kill us a';
For loyal Forbes' charter'd boast
Is ta'en awa'!

A tax exemption had been something worth having in 1655, and although the direct tax on spirits had been dropped, it was replaced by a malt tax—a "temporary" measure made permanent in 1681. In 1695, however, the malt tax was abandoned and the direct tax reimposed—naturally at a higher rate. The malt tax is a good example of how legislation can effect liquor production. A general tax of any kind naturally raises the cost of production, but a specific tax in this case on malt invited distillers to use less malt, substitute other cereal grains and, as a result, changed the very nature of the final product. Taxes also had, and have, an effect on consumption patterns, since higher taxes mean a more expensive product. Ale, which was cheaper, was always more popular with the poorer Scotsmen than whisky. The upper classes preferred imported wines and brandy.

The Union of Scotland with England in 1707 also affected Scotland's distilling industry. A 1708 record of production shows that distilling was an important enterprize—50,844 gallons of whisky were listed for that year. The articles of Union provided that the duties on spirits from England and Scotland were to be kept separate and that malt would not be taxed in Scotland as it was in England. But in 1725, Walpole decided to enforce a malt tax in the North anyway. Though the duty was only half that imposed on English distillers, the Scots, not too crazy about English authority to begin with, saw the malt tax as a breach of the articles of Union. "Free malt" became a popular slogan of the day, and when English officers arrived in Glasgow to determine the amount of duty owed, the maltsters refused to allow them on their premises. The English authorities, who had anticipated trouble, had troops stationed in town, but local officials had quartered them in individual billets so they couldn't be immediately alerted. Demonstrating their discontent, the townspeople looted and burned the home of a government supporter and several of the locals were arrested and jailed. The next day the people simply stormed the jail and released the prisoners. When they were fired upon by the troops, they raided the town armory, armed themselves and chased the troops out of town, killing several soldiers in the process. Parliament tried unsuccessfully to bring judgments against the town officials who had "allowed" the "malt tax riots," but the officials were heroes to the towns people and there were no witnesses to be found.

The struggle of Scotland against English authority came to a head in 1745 when Scotland's Bonnie Prince Charles made a well-supported bid for the English throne. This was no mere mob

action, and the English responded accordingly, sending out its full military force to defeat the invader. The struggle was to have major implications for the distillery industry. The English had started a huge road-building project for the purpose of making the Highlands more readily accessible to the English troops. The English victory had made illicit distilling practically a patriotic pastime and Scottish smugglers put the new roads to good use, so that the end result of the fracas was a stimulation of the production and trade of distilled spirits. The English continued to demand the malt tax and household brewing, which depended on malt, became less and less common in Scotland while whisky, the drinking of which was also a sign of patriotism, increased in popularity. "Freedom and whisky," noted Robbie Burns, "gang thegither!" Whisky production continued to increase and by 1756 it had risen to 433,811 gallons. Production figures, up until modern times, are only indications of the actual amounts produced since illicit distilling was so widespread. Throughout the next two centuries there would be an almost direct correlation between taxes and illicit production—tax increases and other restrictive measures inevitably leading to increases in illegal distilling. By 1777, it was estimated that there were in the city of Edinburgh alone, four hundred unlicensed stills and eight legal ones!

From the very earliest times, the Highlanders' dram had been an integral part of clan life, and when there was consuming to be done, it was often a mite or two more than a dram that was consumed. Acts on the books as far back as 1609 put limitations on the drinking bouts that were sometimes known to last for days. One measure required the clan chiefs, who were accustomed to touring, to entertain company in fixed places, and to provide their guests with food and lodging. But in spite of legislative measures designed to control drinking, whisky was literally soaking into all parts of Scotland, from the Highlands to the Lowlands, and into every aspect of life from births to funerals.

It was customary to give a newborn infant a few sips of whisky, weddings, of course, meant celebration and celebrations called for more than a few sips. "A drink" before a funeral service was traditional. Five per person was considered polite, although many a host magnanimously offered double and more than double the acceptable amount until the guests were lucky if they could walk to the service. Occasionally, a funeral party lost the casket on route to the cemetery and in one case a tipsy group arrived at the grave site, set down the casket and discovered that they'd left the deceased at home. Not uncommonly, one or two members of the funeral party might tumble into the grave, indicating, one may venture, that they were dead drunk. But for the Highlanders, and later the Scots, whisky was more than just a way of commemorating a special occasion. They drank it daily, even in the morning to take the edge off the effects of a rough, cold and damp climate. When Dr. Sam Johnson and his biographer James Boswell toured Scotland in 1773, there wasn't a place that failed to offer them whisky. It was simply a natural part of life and life, in those days, was primarily farming. Consequently, distilling was basically a domestic industry and evolved, as many home occupations did, into a business taken over more and more by individual specialists.

Distilling specialists were easier to control and tax than domestic distillers and could provide the government with a rich source of revenue—when they could collect it. Tax collecting was very difficult at first, especially in the Highlands, and the government's need for a system by which they could assess the tax led to another major piece of liquor legislation known as the Wash Act of 1784. The Act called for a tax on a distiller's "wash"—the liquid base for spirits which contains alcohol but which hasn't yet been distilled. The rationalization for taxing the wash was that a certain amount of it produced a corresponding quantity of distilled spirit in a set, static ratio. This, however, was not true and made the act unfair to the Scottish distillers who used a weaker wash than their English competitors and, consequently, got less alcohol per wash gallon. The English used a wash of denser gravity since they were interested in the higher proof alcohols for gin production. Scottish distillers were interested in making whisky.

The Wash Act was repealed in 1786, but was replaced by an even more untenable scheme. The new Act of 1786 extended the application of a tax system—that had been used only in the Highlands—to all of Scotland, this method of taxing was to have a pronounced effect on the

country's distilling industry. Since the tax was based on the capacity of the still rather than the amount of whisky actually produced, it was to the distiller's advantage to turn out his whisky at a faster rate. If he was taxed, for instance, on a five hundred gallon capacity still which had a base rate of five hundred gallons perday, he could effect a fifty percent savings by working his still twice a day to produce double the amount of whisky he was being taxed on. In effect, this system stimulated Scottish distillers to produce more whisky in a shorter time period. The typically bureaucratic "remedy" to this loophole in the tax law was to raise the rate on the still capacity. The raise was a GO signal—the government and the distillers were off and running, the former raising rates, the latter increasing output in an attempt to stay ahead in the race. The 1786 rate was 1£ 10s per gallon, in 1788 it was raised to 3£, in 1793 to 9£ and by 1797 it was £54! At the onset of the contest, distillers were "working off" their stills five or six times a day, but as the rate increased this figure rose to twenty. When the government hiked the duty to £103 in 1800 and again in 1803 to £162, the distillers began working their stills as many as seventy-two times a day—and one distiller was known to have worked his still every three minutes!

The distillers' attempts to beat the revenue collector which emphasized quantity rather than quality, led to many changes in methods of operation. Some of these proved beneficial; others didn't. Many of the changes were retained by distillers long after their reason for being had run its course. Keeping the stills in constant operation had resulted in a significant waste of fuel and had taken a tremendous toll on the stills, causing frequent repair and replacement problems. Smaller distillers were hard hit: they couldn't afford the production costs that accompanied the breakneck operation pace; nor could they afford the investments required by deteriorating equipment; worst of all, they couldn't hope to compete against the larger distillers who were able to produce huge quantities of whisky. The government had given them few alternatives: one was to go out of business. the other to distill illegally. Most chose the latter.

Necessity, however, again proved itself the mother of invention and the distilling industry absorbed some long range benefits from its attempts to adapt to the stringent tax system. Changes were made in still designs and new pieces of equipment invented. In order to conserve fuel by exposing more of the still's surface to the heat, the stills were made more squat—less deep—and their bottoms made broader. This allowed for faster boiling of the liquid, but the faster boiling caused the liquid to froth up and run over—a problem that was solved by elongating the head and neck of the still. The squat, onion-shaped still is in use today even though it is no longer necessary for distillers to work at such speeds. The long still head and neck have been retained because it's thought that they contribute to the production of a better quality whisky.

After its intensive effort to catch up with the ever-increasing output of the distillers by raising duties, the government finally began to revise its regulations to take into account the actual amount of whisky produced. In a familiar reactionary fashion, new legislation assessed everything in sight: the wash; the end product; and the still itself—a tax being collected in the form of a license requirement for the still. Many distillers were forced to close down because of the impact of these multiple tax burdens—most notably, the Haigs and the Steins. Robert Stein rechanneled his energies and later invented one of the first "continuous" stills.

The assessment on the wash called for a new method of measuring the wash-spirit ratio. This need fostered the development of a device known as a *saccharometer*, which determined the specific gravity of the wash and, by extension, its alcoholic content. In this way, the government estimated how much whisky could be distilled from the wash, providing itself not only with a means for assessing actual production, but also for controlling the distiller—since there was no way he could alter the basic ratio. But though the device was helpful to the government, it had a specific advantage for the distiller as well; it gave him a more accurate method of determining when his wash was ready for the still.

The high point of legislative ineptitude in the history of Scotland's distilling industry came in 1814, when the government pulled off what they visualized as a real coup. All stills in the

Highlands had a minumum five hundred gallon capacity size requirement, probably based on a government assumption that such large stills would be hard to conceal and easier to tax. What they failed to take into account was that the Highlanders had no need for such large stills, hadn't the capital to invest in them in the first place, nor the resources required for their operation, nor a market to absorb the large quantities they could produce. Practically, the law was out of the question. Distilling in the Highlands was simply an adjunct to farming. The farmers distilled surplus grains in smaller stills and sold it locally for the extra income that they needed to pay their rents. Again, the government left the distiller with no feasible alternative. He could either use a still which was completely impractical and uneconomical, or give up distilling which was completely unthinkable! The answer was to become an "illicit distiller" and illegal distilling, as a result, came to be a way of life.

The 1814 still requirement and those previous pieces of brilliant legislation which had proved to be incentives to illicit distilling had a double-edged effect, cutting into the government's interest on the one hand, and the commercial distilled spirits industry on the other. The increasing numbers of illicit Scottish distillers of course paid no tax on their liquor, so that the original intent of the government was thwarted. This had an adverse effect on the distillers who continued to operate within the framework of the law, since they had to compete with the illicit distiller who had no tax problems and, in many cases, had better working conditions besides. The soil, water, climate and resources of the Highlands were perfectly suited to making whisky, and the illicit distiller was often able to make a superior quality whisky in the ideal environment—which still produces the best of the Scotch whiskies—where he worked. Even when their smuggled goods were a bit on the raw side, their lower prices made them attractive to the consumer, and many people actually acquired a taste for the rough whisky of the Highlands, preferring it to "city made" spirits. Legal distillers found themselves on the wrong side of the fence. They were at a loss to make inroads into the Highland territory of the illicit distillers whose products were more readily available, who controlled the grain market and who were admired by the general populace. Attempts to form partnerships and erect legal distilleries in the Highlands were predestined to end in failure. The legal distiller, not the most popular guy on the block, found that his "good will" was returned with scorn or outright threats to his person and property.

Government attempts to penetrate the Highland strong-hold met with no success either. The glens, lochs and bogs of the Highlands provided secluded areas for the smugglers' operations, and it took a brave, if not a foolish, exciseman to approach the camp of an illicit distiller without military support. Revenue collectors were often beaten and sometimes killed. When they did make a successful seizure or effect an arrest, the results of their efforts were likely to fall on the deaf ears of sympathetic local judges. A cask of whisky brought before one judge as evidence of illegal distilling mysteriously turned into a cask of water overnight and the judge not only dismissed the case, but fined the arresting officer for contempt! Another smuggler, apprehended with several casks of whisky on his cart, warned the arresting agent that the whisky was being delivered to the local judge. When the case got to court, the judge confiscated his whisky, ordered the smuggler's cart and horse returned, and charged the court costs to the government agent. Then there was the testimony of a woman brought before her town sheriff on illegal distilling charges: she hadn't, she claimed, "made a drop since that last I made for the sheriff." And then there is the story about the farmer who was caught with distillery apparatus in his home but hadn't a drop of mash or whisky on the premises. The farmer complained that the officer had no right to arrest him since there was no evidence of actual distilling. The officer replied that possession of the equipment was evidence enough. "Then you may as well" said the farmer, "arrest me for rape too. I've got the equipment."

The government found itself less and less in control of the situation. Considering local pressure, it's not surprising that many excisemen accepted bribes to look the other way when contraband whisky was in the area. Illicit distilling went on in the Lowlands too, and the southern Scotsmen were as quick to devise methods of eluding tax collectors as their neighbors to the north. Even the legal distillers were evading the taxes—producing whisky unbeknownst

to the officials (often at night) or paying them kickbacks for whisky they knew about but didn't tax. In the cities and throughout the Scottish lowlands, individuals set up stills wherever the telltale smoke and fumes could be adequately camouflaged—in homes, in churches, even under bridges. In a last ditch effort to rectify the situation, the government offered rewards for information on the whereabouts of stills, but the illicit distillers, always one step ahead of the law, used the reward system to their own advantage. When some piece of equipment was so worn out that it was no longer any good to the distiller, he used it as a "set up": The excise man was led to the hidden "still," the smuggler collected his reward and bought the new equipment needed to continue his illicit operation with the reward money. The government ended up in the spectacular position of subsidizing the illegal distilling they were attempting to suppress. All of these factors, the widespread illicit distilling, the loss of revenue to the government, the complaints of the legal distillers and the general disregard for the law, led the government to ponder the wisdom of their acts and actions.

Their initial solution was to press the large landholders in the north to restrict the illegal distilling activities of their tenants. The landholders made the obvious reply: Distilling was a natural part of the Highlanders' lives and there was no way to stop it but, they added, if the government were to come up with a *reasonable* system of taxation, one which was neither prohibitive nor too restrictive, the landlords would in turn attempt to persuade their tenants to give up illegal distilling and come out into the open. "Reasonable" legislation took the form of the Act of 1823 which, in principle, remains the foundation for the distillery laws of Scotland today.

Probably the most important feature of the Act was its revision of the minimum size still requirement—the impractical five hundred gallon minimum was lowered to a mere feasible forty gallons. In addition, the Act required a license fee for the still itself and placed a duty on the actual number of gallons of liquor produced—this was a sliding tax based on the alcoholic strength of the whisky. The legislation was a significant turning point for the distilling industry of Scotland and, without stretching the imagination, could be said to have marked the beginning of the industry as we know it today.

Passing legislation to make legal distilling more appealing was one thing. Getting the stubborn, independent Highlander—who had been weaned on illicit whisky and knew it as a way of life—to "go straight" was quite another. There had been some 14,000 detections of illicit stills in Scotland just prior to the 1823 Act. It's anybody's guess how many remained undetected. In the Highland town of Glenlivet, it was estimated that there were two hundred illegal stills in operation and until George Smith decided to cross over to the side of the "new law", no legal ones. In the long run, the government's decision to change the laws and George Smith's decision to take advantage of the change proved mutually correct. In 1822 there had been some two million tax-paid gallons of whisky consumed in Scotland, but by 1825 this figure had jumped to six million gallons. 1837 showed a further increase to 8 million gallons, and after a slight period of decline, the figure skyrocketed during the Scotch whisky craze in the latter part of the century when it reached 14 million gallons. Detections of illicit stills, on the other hand, had fallen to 392 by 1830, 177 by 1844, 73 by 1854, 19 by 1864 and 6 in 1874. The distilling industry in Scotland, legitimatized and regulated, was on its way up, while illicit distilling, so long a part of the Highlanders' lives, was on its way out.

The invention of the continuous still hit the growing distilling industry at an opportune historical moment. Its impact was to have a tremendous effect in Scotland and throughout the world. As we've seen, distillers had for a long time looked for ways to conserve fuel and economize on production costs. Many attempts had been made to arrange several single stills in a manner that would allow the flow of operation to continue uninterrupted, thus speeding up production. It wasn't until 1830, however, that all the processes of these several stills were combined and contained in a single mechanical unit by Aenas Coffey, a former excise officer. The "Coffey" still, also sometimes called the patent or continuous still, has remained essentially the same basic still that it was when it revolutionized the Scotch whisky industry.

The spirits of the continuous stills were much less expensive to produce and had a higher

alcoholic strength than the traditional single pot still whiskies. Scottish distillers had been vatting—blending—by combining several single malt whiskies in an attempt to produce a completely new and distinct whisky. The continuous stills made it possible for them to blend the heavier, more flavorful single malt whiskies with the lighter, less expensive grain spirits. Andrew Usher pioneered the way by blending malt and grain whisky to produce a lighter Scotch whisky.

Until the advent of the blending experiments in the mid 1800's Scotch whisky had not been especially popular outside of Scotland. But in the last half of the century, several factors combined that would pave the way for its climb to the worldwide prominence it holds today. The English had preferred brandy and wines to whisky until a disease known as *phylloxera* devastated the vines of France in the late 1800's, making these spirits virtually unavailable to England. The Scottish firms that were producing the new light Scotch whiskies began, at this exact time, an aggressive marketing campaign which succeeded in opening up the ripe English market. This was also an era when "things Scottish" were in vogue, a trend augmented by the interest of the King and Queen in their visits to Scotland and reflected in various literary works of the time.

The triumph of blended Scotch whisky in the English market and subsequently throughout the whole of the British Empire and the world, was not without its detractors. Distillers in the Scottish Highlands failed to be impressed with the prospect of the new blends infringing on their territory. To them, whisky was what it had been for hundreds of years—just whisky, not "Scotch" whisky—produced from barley malt and produced in a single pot still. Blends—made from combinations of grain and their traditional malt whiskys—did not, they asserted, deserve the name whisky, and it wasn't long before the matter found its way to court. The issue was simple: What was whisky? Initially the court decided for the Highlanders—whiskies were the single malts produced in pot stills. In 1909, however, a Royal Commission allowed the blenders to use the name whisky, so that eventually both the traditional single malts of the Highlanders and the newer blends, produced primarily in the Lowlands, could legally be designated as whisky. This proved to be beneficial to both groups of distillers. The blenders went on to promote the light Scotch whiskies on the world market, but the Highlanders' single malts continued to provide the basis for the blended Scotch. The success of the blends assured a continually expanding market for the malt whiskies, even though the worldwide liquor industry would soon be jolted by the 1st World War and Prohibition.

World War I had at least one positive effect on the Scotch whisky industry. At the onset of the war, the government wanted outright prohibition of the distilling and consumption of liquor. Spokesmen for the industry however, convinced the government that distilleries could be of great service to the war effort and that it would be better to simply *limit* consumption by imposing a mandatory aging period on whisky. Aging of whisky had long been known to improve its quality as it mellowed the raw spirit. An aging requirement would not only limit consumption by making whisky less available, but would improve the product as well. The law was put into effect in 1915 and called for a three year minimum aging period for all whisky, and this remains the legal standard for the aging of Scotch whiskies today.

Prohibition did come to the United States of course, and proved to be an additional boon to the Scottish liquor industry. Though legal Scotch imports to the United States were non-existent during Prohibition, imports to its close neighbors increased substantially: Canada's imports of Scotch jumped from 149,000 proof gallons to 1,702,000. The Bahamas became one of the major importers and other islands were buying Scotch whisky enough to float on. Prohibition promoted a taste for Scotch in America and it was during this time that Americans gained an appreciation for some of the best Scotch whiskies, thus insuring them a real foothold on the American market.

Though America would later come to be the major export market for the Scotch distillers, it couldn't help much in alleviating the impact on the industry of the decline in legal trading and the worldwide depression of the 30's. In 1900, there were 150 Scotch distilleries in operation, but by 1932 this number had decreased to 15—and most of these were in production only on a

part time basis. The industry had had previous experience with supply and demand fluctuations in the 19th century—when overproduction had flooded the market—and they knew that the answer to their difficulties was amalgamation. One firm after another joined together to economize operation costs and achieve greater stability in production and marketing. When Repeal came to the United States in 1933, Scotch whisky was ready to continue its climb to prominance with ever-increasing production and world-wide sales. World War II further stimulated Scotch export marketing. Distilling operations were interrupted during the war and quotas for the distribution of Scotch were established to insure the government of the extra dollars the exports would bring. These quotas remained in effect into the mid-50s. Domestic consumption in Scotland and throughout the United Kingdom was curtailed in favor of the export market and as a result, 85 percent of today's Scotch whisky market consists of exports.

The light blended Scotches which became so popular in the latter part of the 19th century proved ideally suited to the modern trend toward lightness. Scotch whisky sales have increased approximately 200 percent in the last fifteen years in the United States and the Scottish import now accounts for close to 13 percent of all distilled spirits sold in this country.

WHAT IS SCOTCH WHISKY AND WHAT MAKES IT UNIQUE?

The question naturally arises, "What is Scotch whisky and why is it different from other whiskies?" There are many factors which contribute to the unique character of Scotch whisky and several legal stipulations as to what can and cannot be labeled Scotch whisky. The minimum legal requirements are that the whisky must be made from at least *some* barley malt; it must be distilled at a certain proof in Scotland and aged for at least three years.

The law, however, does little to tell us why Scotch whisky tastes the way it does. The taste, aroma and character of Scotch whisky are the result of specific combinations of raw materials and production processes. First, there is the barley and other grains used in the mashing process. Single malts are made wholly from barley malt which has been kiln dried with at least some peat used as fuel to ensure the traditional smoky taste of the whisky. Modern distillers usually buy their malt from companies who specialize in preparing it to a distiller's specifications. Blends are based on a combination of the barley and other grains used in the mashing process. The grain whiskys in the blends are distilled primarily from corn, and these are blended with single malt whiskies to produce the light Scotches. Scotland's native water also contributes its part to the distinctiveness of Scotch, as do the barrels in which the whisky is aged. Distillers prefer to use barrels that have previously been used to store sherry, but since these are in short supply they now buy used Bourbon barrels from the United States.

Attempts by hopeful distillers in different parts of the world to duplicate the distinctiveness of Scotch whisky have always proved unsuccessful. They've tried importing stills made in Scotland, grains grown in Scotland, barrels used in Scotland, peat from Scotland, and, in one case, even water from Scotland. But they have never been able to reproduce Scotch whisky. For Scotch comes out of the natural environment where it was born and raised and its character is dependent on the climate, which ages it in its own way and time, on its distillers and blenders, who have inherited crucial technical skills, and on the stills themselves, many of which haven't changed during the long history of Scotch whisky production. Many Scottish distillers, in fact, are loathe to change the slightest detail of their stills. When one wears out, a distiller is apt to have another reconstructed in the *exact* same way, going as far as hammering dents into the sides of the still where there had been dents in the original.

Scotch whiskies, of course, differ among themselves. There are two main factors which influence the quality of the blended Scotches. The first is the percentage of single malts used in combination with the grain whiskies—30% is the standard percentage of single malt pot still whisky used in the blend, the remainder being grain whisky from the continuous or patent still. This percentage has been higher in the past and is actually lower now in many of the lighter modern Scotch whiskies. The second determinant of quality is the character of the different

Scotland distills two kinds of whisky: Malt whisky comes from four distinct regions — Highland, Lowland, Islay and Campbeltown. The line from Greenock to Dundee divides the Highland and Lowland whisky areas. Grain whisky has no special geographical links and may be distilled in any of the areas. Most of these different whiskies are blended together and bottled in the neighborhood of Dumbarton, Edinburgh, Glasgow, Kilmarnock, Markinch, Paisley and Perth. Map courtesy of Scheiffelin

whiskies that go into the blends. Some distillers use as many as forty or fifty different whiskies to achieve the balance they want. Each of the malt whiskies has a character of its own and the blender has to judge what effects it will have on his total blend. The heavier single malt whiskies are the basis for the flavor and character of the blend, and each of these is so unique that two distilleries in the same area, using the same raw materials and techniques, will produce two definitely distinct whiskies.

Today there are about 115 single pot still malt distilleries and 14 continuous grain distilleries in Scotland. In 1972, malt distilleries produced some 66.1 million proof gallons and continuous distilleries put out 92.9 million. There are half a dozen single malt, unblended Scotch whiskies available in the United States which should be highly recommended to anyone who would like to get to know what the Scots used to call "whisky." As for the blended Scotch whiskies, it has been estimated that there are close to two thousand brands throughout the world. The histories of some of the leading ones can be found in the following pages.

BRANDS

BALLANTINE'S is one of the oldest names in Scotch whisky, dating back to the 13th century when the name was variously spelled Ballends, Bellendon, or Bannochtine. At this time the Ballantines were a "sept" or clan owing allegiance to the Stewarts of Bute and the Campbells, headed by the Duke of Argyll. Another branch of the family was headed by Bannatyne of Kames on the Island of Bute, who was descended from Gilbert (c. 1263).

Throughout the centuries the Ballantines became well entrenched in the social and political history of Scotland. In 1499 Patrick Ballenden received a charter for lands in the county of Edinburgh. In 1602 a William Ballenden was Professor of Humanities at the University of Paris, and during the reign of Charles II a Sir William Ballenden became Treasurer, then Lord Ballenden. A seventh Lord Ballenden, also named William, became both Duke of Roxburgh and proprietor of the Palace of Fleurs.

Other Ballantines were Sheriffs, Provosts, and Lords of Session. They also had connections with the literary world. Richard Bannetyne was secretary to John Knox and compiler of "Memorials of Transactions" from 1569 to 1573. More notably, George Bannatyne of the late 16th century collected Scottish poetry, giving his name to the "Bannatyne Club" founded by Sir Walter Scott in 1823. Other Ballantines were involved in printing, and in fact published Scott's Waverly Novels. One of these printers was also an excellent judge of wine, often providing Sir Walter with excellent vintages on his return from trips to the Continent.

But it was not through illustrious ancestry that the name Ballantine became so widely known. In 1827 George Ballantine, leaving a family of farmers, arrived in Edinburgh to seek his fortune. With the Indistrial Revolution just getting up steam, Scotland was becoming a thriving source of trade and industry. Its cities were alive with opportunity.

George Ballantine opened a small grocery store, his line of goods including wines and spirits. The business so prospered that he had to move to larger quarters. His personal life also prospered—a marriage in the early 1840s giving him three sons, Archibald, Daniel, and George, Jr. By the 1870s, George Jr. was sent to Glasgow to open a branch of the Ballantine business which, expanding from the original "tea merchant" listing, now imported cigars, Schiedam gin, and wine. More importantly, they bottled and exported Scotch whisky.

In the 1880s, ads appeared in "Punch" in which George Ballantine & Son offered "Old Glenlivet" for sale, indicating that the firm acted as agent for the well-known Highland distillery (a common practice of the time). Ten years later Ballantine's was the largest importer of wines and spirits in the city. Its superior stock included 10,000 cases of table wines like Chateau Lafitte. Many times their stocks of whisky for blending comprised 10,000 to 20,000 gallons of fine Highland malts.

George Ballantine, dying in 1892, handed down to his sons a firm with a well-established name and an enviable reputation. George Jr. was joined in the Glasgow operation by his brother Archibald's son, also George. The two headed the Ballantine firm until 1919, when both retired. The company was sold to Barclay & McHinlay who went on blending and bottling Scotch whisky under the Ballantine name. Again in 1937, the firm changed hands, being acquired by Hiram Walker & Sons of Canada, who at the same time acquired distillery operations and produced their own whiskies.

Today, Ballantine's whose largest market is the United States, exports also to Mexico, Sweden, Germany, and France. The company offers three whiskies: The regular Ballantine's blend, a 12-year old, and a 30-year old whisky.

BLACK & WHITE. At the age of fourteen, James Buchanan started working in a shipping office in Glasgow. Later he joined his brother, a merchant in the grain business. In 1879, at thirty, James Buchanan was acting as an agent for Charles MacKinley & Co., whisky blenders and merchants. By 1889, he had set up his own firm of James Buchanan & Co. in London and managed, with a small amount of capital, to obtain some stocks of whisky.*

Buchanan saw the growing popularity of Scotch blends and was determined to create his own, something appealing to the "city man." In 1884, "the Buchanan blend" was put on the market in a black bottle with a white label. James Buchanan set out to sell his blend, and sell it he did. One of his first successes, in spite of keen competition, was to obtain a large order for his whisky from the bars of the House of Commons. So "House of Commons" found its way onto the label of "Buchanan's Blend." Its popularity soared and the public learned to ask for the "the black and white whisky." The name stuck so well that it became a registered trademark in 1904 and has, of course, proved highly successful.

As early as 1896, James Buchanan saw the advantages of a wider market for his whisky and set off on a world tour, not only to European countries but to distant points such as Australia, South America, the United States, Canada, and New Zealand. In 1898, he bought and rebuilt the Black Swan Distillery. Always with a keen eye for publicity, Buchanan had his whisky drawn to and fro in wagons pulled by beautiful horses and driven by men attired in stagecoach livery (very similar to today's horse-drawn wagons of Anheuser Busch with their beautiful Clydesdales).

From the very beginning, J.B. was well aware of the importance of selling and advertising his product. Many amusing anecdotes ranging from the "hard sell" to the more subtle ways tell how Buchanan might approach a potential customer. One story finds him dining with a large party at a well-known hotel, ordering dinner and asking for his whisky. When he learned none was available, he questioned the hotel's propriety and left indignantly with his party. Another instance shows him dining regularly at a hotel, never mentioning that he is in the whisky business. The hotel owner, learning of it, asked his guest why it had never been mentioned. Buchanan said he was waiting until he got to know the owner better. A large order quickly followed.

James Buchanan was always a lover of animals and many times he featured pictures of black and white dogs or horses in his advertisements. He bred two winners of the Derby at Epsom, "Captain Cuttle" and "Coronach." Later a black Aberdeen terrier and a white West Highland terrier became registered trademarks as the well-known Black & White scotties.

In 1920 Buchanan became a baronet, and two years was raised to the peerage as Lord Woolavington.

Buchanan amalgamated with the Dewars in 1915. Ten years later they joined the Distillers Company. Along with Black & White they also produce a deluxe Scotch, Buchanan's 12-year old.

*Buchanan got his whisky from a friend, W.P. Lowrie, who was one of the first to see the importance of blending (cf. Usher's).

CHIVAS REGAL Scotch whisky is produced by Chivas Brothers, Ltd. in the Strathisla-Glenlivet Distillery in Keith, Scotland. The distillery originally known as Milton is the oldest operating one in the Highlands, dating back to 1786 when it was established by William Longmore. The roots of Chivas Brothers, Ltd. stretch back to the beginnings of the 19th century when in 1801 a wine merchants and grocers was established by William Edward in Aberdeen. In 1836 Edward, perhaps because of his advancing years, took into the firm a partner, James Chivas, a young man of twenty-six, the son of a tenant farmer. Five years later James Chivas took over the business and formed a new partnership with Charles Stewart, a man who had been in the wine and grocery business for some time, thus offering the young entrepreneur additional experience.

By 1858, felling that he had firmly established himself (he had received a royal warrant as purveyor to Queen Victoria), James Chivas, along with his brother, John, set up their business as "Chivas Bros." It wasn't long before Chivas Bros. was well known as suppliers of fine wines and spirits to the nobility all over Britain. The business remained in the family until 1893, when Alexander Chivas, the son of the founder died. The business continued under new management in which a William Mitchell played a leading role, becoming director in 1935.

It was inevitable that a company of such high stature would start blending their own whiskies and the Chivas Regal brand was introduced in the latter part of the 19th century. It soon became a major brand in the quality market and was first exported to the United States in 1909. In 1925 the company received a further royal warrant.

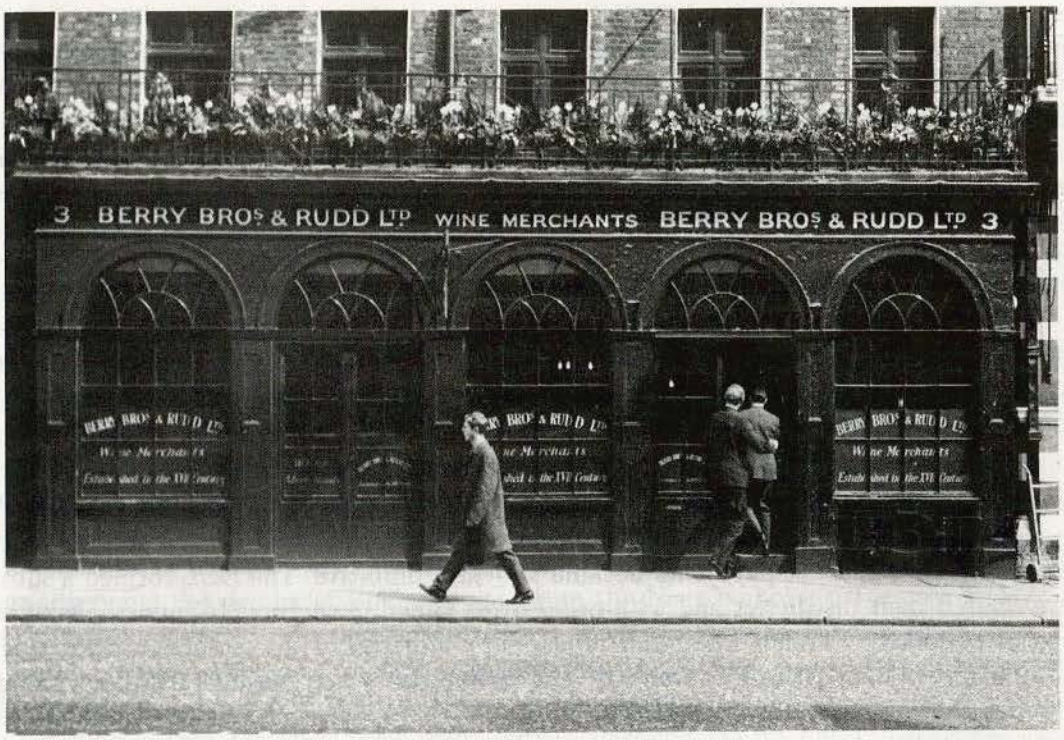
The first world war and later Prohibition, plus poor market conditions in general severely affected the Scotch whisky trade. So in 1936 Chivas Brothers was sold as a limited liability company. By the late 1930s and early 1940s, however, a growing and almost insatiable demand for Scotch whisky could not be met due to the general shortage of prime malt whiskies. In 1948 Chivas Bros. was acquired by Seagrams of Canada and the production facilities of the parent firm, including the Strathisla-Glenlivet Distillery, were made available to Chivas. Shortly thereafter Chivas Regal was introduced to the American market as a 12-year-old premium Scotch whisky.

CHIVAS ROYAL SALUTE came onto the scene in 1952 to commemorate the Coronation of Queen Elizabeth II. The whiskies are all at least 21 years old as an indication of a "21 gun salute," an age old tradition of ships which would fire all of their guns as a sign of good will. Aging a 21-year-old Scotch is a costly process since there is over a 60 percent loss of whisky during the aging due to leakage and evaporation.

CUTTY SARK was named after a well-known clipper ship which had arrived in England in the 1870s with the season's first cargo of tea from China. In the shipping world the around-the-globe trek compared with a Kentucky Derby, and large bets were placed on what ship would reach home port first.

At this time Berry Brothers Scotch Whisky was being enjoyed by visitors to Berry's Coffee Mill at No. 3 St. James Street, London. George Berry had come up from Exeter in 1803 to take over his grandfather's business, and the Berrys have been there ever since. When the clipper ship, Cutty Sark, was first to arrive in port, it was being talked about by everyone, including those lunching at Berry Brothers. Someone suggested that such a fine whisky as Berry Brothers Scotch should have a more prominent name. "Cutty Sark" was suggested and immediately accepted. One of the visitors that day, the well-known Scot artist, James McBey, took from his waistcoat a sheet of yellow paper and sketched a picture of the ship and her name, which today serves as the Cutty Sark label.

The clipper ship was itself named after the witch "Cutty Sark" in Robert Burns' poem *Tam O'Shanter.* In this poem there is a reference to a witch wearing a "sark" (Scots dialect of "shirt") and later a "*cutty* sark" (Scots dialect for "*short* shirt"). Later in the poem, Tam O'Shanter calls out to that witch, "Well done, Cutty Sark." The witch herself was fleet of foot and almost caught Tam before he escaped across a bridge. Thus the fast-flying clipper ship was named after the witch, a figure of whom was placed at the bow.



Hugh Rudd, leaving the Army, joined the Berry Brothers firm in 1920, bringing with him an intimate knowledge of Continental wines, a business in which his family had long been engaged. The Rudd name finally appeared in the firm's name in 1940, when it became a limited liability company. No. 3 St. James Street had become a fashionable spot, visitors often dropping in to have glasses of wine with one of the owners. It was a custom to keep record of the weights of distinguished guests, among them the Duke of Wellington and King William IV.

In 1933 two enterprising Americans, Charles Guttman, a former Prohibition enforcement officer or "G" man, and James Culhane, an Irishman in the property business, decided that Berry Brothers' Cutty Sark was just what the American market needed after a decade of bootleg "hootch." They set up the Buckingham Corporation as sole importer, and the rest is history. Cutty Sark went on to be a perennial leader of Scotch whisky imports.

DISTILLERS COMPANY LIMITED (DCL)

The DCL is the largest amalgamation of Scotch whisky distillers and controls about half of the whisky trade, including such names as Walker, Haig, Dewars, Black & White, and White Horse. The company also has extensive interests in the English gin trade, encompassing such firms as Booth's, Gordon's and Tanqueray. Besides the distilling operations, DCL is also involved, through its subsidiaries, in many related fields. Today it is one of the largest business enterprises in the United Kingdom.

All of this started back in 1877 when six Lowland grain whisky distillers joined to form a limited liability company to correct overproduction and fluctuating markets. The invention of the "patent (or continuous) still" earlier in the century had made possible the production of large quaintities of grain whisky at relativily low cost. Distilleries were being started almost

everywhere—and just as soon going out of business when there was no market for their whisky. After several attempts at a loosely-knit organization, six Lowland grain distillers—John Haig, John Bald, M. Macfarlane, McNab Brothers, Stewart & Company, and Robert Mowbray formed the Distillers Company Limited.

After some growing pains the company began its rise to the prominent position it holds today. By the turn of the century they had entered the blending business, first by building their own malt distillery and blending and bottling warehouse, later by acquiring the blending firms of John Begg and John Hopkins. In 1903 the DCL marketed their own brand, King George IV.

World War I proved a crucial period for the Scotch whisky industry and the DCL. Before the war they had established a subsidiary company to produce yeast as a byproduct of its distilleries. When the war interrupted imports of yeast, the DCL could still provide the necessary yeast for making bread. They were also able to produce high-strength alcohol for war materials such as munitions and chemicals. Thus the DCL was able to continue operations throughout the war, while most distilleries had to close and suffer losses.

In order to economize and minimize such losses, firms sought ways to share expenses. Taxes were also becoming a burden; as the duty rates were successfully raised, the amount of capital needed to finance the tax payments became almost prohibitive. The DCL formed a subsidiary of five Scotch malt distilleries and with other firms joined in ventures to buy stocks of whisky as well as to jointly own and operate independent distilleries. Some of these cooperating firms were even bigger than DCL. But even with the difficulties which faced all distillers, rising costs and taxes, fluctuating markets, and the threat of over-production, these distillers were still fiercely competitive and stubbornly independent. Many of the men running them were descendants of pioneers of the Scotch whisky industry and had themselves created worldwide enterprises. It would take an exceptional man to get the principals of these major distilleries to sit down at a conference table and work out a merger.

Such a man was William Ross. Ross had started with the DCL at age sixteen, eighteen months after the company started. Advancing rapidly, at twenty-five years old he became accountant and chief cashier, and two years later secretary. In 1897 Ross was made general manager. His experiments with distilling by-products led to formation of DCL's yeast subsidiary which proved of great benefit to both the company and the country during World War I. Ross had become chairman of DCL's other subsidiary of Scotch malt distilleries, and it was Ross who, while working with other major distillers in joint ventures, engineered the merger of the "Big Five" into the DCL.

To realize the scope of this feat, we must remember that the DCL was *smaller* than the Dewars and Buchanan (Black & White) group, so that it was a matter of the larger merging into the smaller. In 1919 the malt distillery of John Haig & Co. and five years later the export house of Haig & Haig (a separate company run by a separate branch of the Haig family; see Haig in Scotch brand histories) were acquired by the DCL. And after extensive, persistent efforts of William Ross, the Dewars and Buchanan group, along with the Walker firm, merged with the DCL in 1925. In recognition of his outstanding ability and consummate skills, the distillers would have no other chairman than William Ross. Two years later, White Horse Distilleries joined and the pattern for growth was set.

The DCL kept expanding its interests both in malt and grain distilleries, forming subsidiaries to handle each operation. A grain company was formed to purchase all of the grains needed for its distilleries. Other subsidiaries entered related fields such as chemicals, and distilling interests were expanded through acquisition to include major firms in the English gin trade. And the DCL became involved in the distilling industries in other countries such as Canada and Australia and today operates plants throughout the world.

Today when you pick up any number of well-known brands of liquor, there is a good chance it belongs to the DCL—names such as Johnnie Walker, Haig, Dewar's White Label, Black & White, White Horse, Booth's, Gordon's, Tanqueray, and many, many more.

DEWAR'S "WHITE LABEL"

John Dewar (1806-1880) had set himself up in business in 1846 as a blender and merchant of whisky in Perth, Scotland. The 1840s were not exactly the best times for going into business, since England was in turmoil over the Corn Laws, the potato famine still raged in Ireland, Scotland was torn by religious controversies, and illicit distilling and smuggling were rampant.

Dewar, however, took advantage of a unique opportunity when he decided to *bottle* his whisky. No one had yet done it! Up till then you took your jar or whatever to a hotel or pub where the barrel was. But Dewar opened a blending plant and started to bottle "Dewar's Whisky."

The brand slowly took hold, first in Perth and later throughout Scotland. Business flourished. John Dewar took his son, John Alexander Dewar, into partnership and four years later the youngest son, Thomas Robert Dewar, joined the firm. Soon the work of the Dewar brothers took a natural division. John, good at management and administration, took over the production end of the business while Tommy, with a flare for selling, became the dapper, genial, energetic representative for the firm.

Although due to its heavy taste, Scotch was not very popular as yet outside of Scotland (gin and brandy being the drinks of England, with rum the Navy's choice), Tommy decided to go south and bring Dewar's to the drinkers' attention. Soon bottles of Dewar's Scotch appeared in retail outlets, first in the better hotels and pubs and, before long, everywhere. Tommy Dewar began Dewar's wharf on the Thames where additional bottling was done. And it was on the Old Shot Tower that Dewar's highlander, with a wiggling kilt in lights, advertised Dewar's Scotch for everyone to see.

Tommy also decided to try his hand in the international market and went on a world tour that took two years to complete, encompassing twenty-six countries. Everywhere he went he appointed Dewar distributors, and soon purchasing orders were coming into Perth from all over the world. The White House even sent in an order. Up till then the Dewars had rented a distillery at Tullymet in southern Perthshire, but in 1896 they decided to build a distillery at Aberfeldy, the first of seven now owned by Dewar's and Sons, Ltd. By 1920 the firm was producing an enormous volume of one million gallons of Scotch a year, and by 1923 owned distilleries at Aberfeldy, Lochnager, Muir of Ord in Rossshire, Pultney in Wick with Aultmore, Parkmore and Benrinnes in Bunffshire.

Both the Dewars were active in public affairs. John Alexander Dewar became Treasurer of the city of Perth, and for six years was Lord Provost. He later became a liberal member of Parliament and was chairman of two Royal Commissions. In 1907 he was made a baronet, and in 1917 raised to the peerage as Baron Fortevoit.

Thomas Robert Dewar became Sheriff of the city of London and sat as a conservative member of Parliament. He was knighted in 1902, became a baronet in 1917 and a peer in 1919 as Baron Dewar.

The Dewars joined with Buchanan in 1915 and in 1925 became part of the Distillers Company.

THE GLENLIVET

Most Scotch whiskies today are blends of malt Scotch and grain whisky. These are lighter and less flavorful than the Scotch whiskies originally produced in Scotland. Today several unblended Scotch whiskies are still available, probably the best known of which is Glenlivet.

The Glenlivet area had long been known for its whisky. The surrounding fields supplied the barley, the springs running down the hillsides provided the pure water, and an almost inexhaustible supply of peat for fuel. All the essential ingredients for whisky were a natural

part of the scenery. With such an ideal situation it is not surprising that the whisky produced was also ideal and highly regarded as the quintessence of Highland malt. And with such an ample supply of natural resources and such a highly regarded product it is not surprising that whisky was very much a part of life in the glen. And since the distilling was done without regard for the government revenue collectors the glen also provided another natural benefit—its relative inaccessibility.

As the reputation of Glenlivet whisky spread, so did knowledge of the active smuggling going on there. Inhabitants, distillers, and smugglers alike openly carried on trade, riding in bands with their packhorses carrying casks of the prized whisky. It would take a brave and perhaps foolish exciseman to challenge such a group. The people of the glen became so confident that they would point out an illegal distillery to a government man and dare him to seize it!

One of these Highlanders, farmer, distiller, and no less a smuggler than his neighbors, was George Smith, a man who would eventually perpetuate the name and whisky of Glenlivet. Smith was doing very well in farming and even better in distilling. But he was farsighted enough to see that the government was not going to let such a prosperous industry continue without getting a slice of the action. It was just at this time that the government was indeed putting a great deal of pressure on the large landholders to restrict their tenants from illicit distilling. The landholders replied that if the government would come up with some sort of a reasonable duty and a set of laws that were not prohibitive, they would attempt to bring order into Highland distilling.

One of the most influential of these landholders was the Duke of Gordon, who offered to license distilleries cheaply in order to give the illicit distillers an incentive to work in the open and, at the same time, bring them under a measure of control. The first to take out a license (with a little encouragement from the Duke and his representatives) was none other than George Smith. George would need more than encouragement if he was going to sustain the wrath of his neighbor distillers and smugglers who were not at all too happy to see the government getting a foothold in the glen. George was in fact presented with a set of pistols which he carried in his belt for years, and his workmen were a bit on the musclebound side just in case some of the neighbors decided to try to burn down his distillery, as they had done with another nearby.

George Smith had rightly anticipated the decline of illegal distilling and soon he was the only distiller left in the glen. He rebuilt his distillery in 1824 and incorporated whatever up-to-date knowledge was available (he had been a professional architect before inheriting his father's farm and distillery). But there was one thing which George (or his successors) would never change, namely their belief and pride in pot still, unblended, single malt whisky. In those days George was also responsible for getting his product distributed and sold. And while the inaccessibility of the glen had been a benefit to illicit distillers, it was just the opposite for a legal producer. George had to travel by horseback along rough roads, thirty-five miles to the nearest seaport. Even a railway extension built nearby was seven miles away.

Throughout his lifetime Smith increased his land holdings since the growing demand for his Glenlivet whisky increased his need for barley. In 1824 he was producing about 50 gallons a week and in 1839, 200. Demand grew so fast that in the mid-1800s he built an entirely new distillery. By the 1860s his production had further increased to 600 gallons a week. And while most other distilleries had to shut down from time to time, Smith's Glenlivet has never ceased to operate. The four original bonded warehouses have increased to eighteen with a capacity of four million gallons.

George Smith died in 1871 and was succeeded by his son, John Gordon Smith, who had been taking charge of the business in his father's later years. It was during the son's period of leadership that an extremely important event took place that would have long standing consequences for the Glenlivet firm. The Smith's Glenlivet whisky had a well-established reputation dating back to a time even before the legalization of the distillery in 1824. Like most things that are successful, Glenlivet whisky had attracted many imitators. John Gordon

Smith took his case to court and in 1880 it was decided that only Smith's distillery had the right to use the name *The* Glenlivet.*

Smith was active in many other areas besides his distillery business which continued to flourish and would treble in his own lifetime. He was an active supporter of the Volunteers and during the Boer War sent them financial aid as well as his Glenlivet whisky. He successfully bred livestock. He joined in both social and civic affairs, being a Parish as well as County Councillor, an Honorary Sheriff, director of a railway, and a member of the Road Board. He maintained his distillery with the most approved methods of operation, installing steam power for milling and an electricity plant.

In 1901 John Gordon Smith was succeeded in the business by his nephew, Colonel George Smith Grant. Grant had been apprenticed to his uncle for many years and thoroughly trained in operating the distillery. Like his uncle, he too was active in both civic and social affairs.

In the early 1900s the famous whisky case occurred when a government commission was called upon to determine exactly what could be legally termed whisky. The problem stemmed from the two methods of producing whisky—the traditional pot still whisky with its characteristic heavy flavor, and the grain whisky produced in the continuous still. Although the commission decided that both could be called whisky, the traditionalists preferred to maintain that only pot still whisky was *real* Scotch whisky. At a gathering of Colonel Grant's friends, the Duke of Richmond and Gordon voiced the sympathies of those present when he said he preferred to think of whisky as that which was produced by Glenlivet!

After Colonel Grant's death in 1911 the firm was run by a board of trustees until his son, William Smith Grant, became of age. The younger Grant had returned from World War I in which he was wounded several times and had received the Military Cross. William Grant was to see the company successfully through the aftermath of two world wars and severe economic upheavals. In March of 1951 the firm became a private company, and a year later a public one when it merged with J & J Grant Glen Grant Ltd. and became known as the Glenlivet & Glen Grant Distilleries, Ltd.

Today when most of the other Scotch distilleries have long ceased to produce a single malt or unblended pot still whisky, The Glenlivet is still producing, still marketing, still enjoying its reputation as *The* Glenlivet, *the* whisky.

GRANT'S AND GLENFIDDICH

William Grant can literally be said to have started out on a "shoestring." He was born in 1839, the son of a poor soldier who had fought with Wellington. After leaving school William was apprenticed to a shoemaker, but later he became manager of a limeworks. Grant had thoughts of setting himself up in this business but lacked the necesssary capital. So, in 1866 he went to work in the Mortlach Distillery where he remained for twenty years.

During that time Grant learned all he could about distilling. He saved his money so that in 1886 he was able to buy the equipment of the Old Cardow Distillery for $288.00. With the help of his sons, Grant built the Glenfiddich Distillery. Two of his sons helped with the financing, one of whom had become a lawyer, the other a schoolmaster. Three of his other sons helped run the distillery. Eventually, two of them went on to study medicine and become doctors, while the third bought his own distillery.

The Glenfiddich Distillery flourished from the very beginning and in 1894 another distillery was built a little way down the hill. Both are located along the River Fiddich, which flows into the Spey.

*If other distillers wanted to use the word Glenlivet in their brand, they had to preface it with another name and use a hyphen, which many did, jumping at the chance to incorporate Glenlivet into their name. The proliferation of Glenlivets led to the saying that Glenlivet was the "longest glen in Scotland."

William Grant lived until 1923 to the ripe old age of 88, which says something for the merits of hard work (and good Scotch). In 1955 the Glenfiddich Distillery was rebuilt to double its capacity. In 1962 the company expanded further by building a grain whisky distillery at Girvan in Ayrshire and incorporating the Lowland malt distillery of Ladyburn. Also added was a rectifying unit for making gin.

Today Grant's has four whiskies. Its "Standfast" is derived from the battle cry of the Grant clan: "Standfast Craigellachie." There is also a 12-year old as well as a single malt Glenfiddich, both an 8-year old and a 10-year old. Grant's Glennfiddich is one of the few single malt Scotch whiskies available in the United States and is highly recommended to those who want to get to know the taste of "real" Scotch whisky!

HAIG;

HAIG & HAIG "PINCH"

If longevity has anything to do with quality, then the Haigs certainly have it, since they have been in Scotland and their Scotch whisky business longer than any other name. The first Haig to settle in Scotland came as a knight with William the Conqueror and the Norman invasion in 1066. Known as de Hage, the knight had come from the far north of Cherbourg Peninsula called Cap de la Hague. He settled at Bermersyde, built a tower and castle, and the Haigs have been there ever since!

When the Charter of Bermersyde was drawn up between years 1162 and 1166, we find mention of Petrus de Hage. A hundred years later, the Haighs' position was put to verse:

Tide what may, whate'er betide, Haig shall be Haig of Bermersyde.

And so they have been for twenty-nine generations, remarkable in itself but even more so when you realize that the area in which they lived was not exactly a seaside resort. Border life was one of perpetual raids and skirmishes. The Haigs participated in the battles of their country from before the Crusades up to the very present when, most notably, Douglas Haig was Field Marshal and Commander-in-Chief of British forces in World War I.

The Haigs have had not only a long history but a prolific one, with their family branching out in many directions. In the early 1600s we hear of a James Haig fleeing his father's wrath for having run away and married Elizabeth McDougall. By 1616 James and Elizabeth had ten sons. But like his father, James had a bad temper and managed his estate poorly as well. His brother, William, stepped in to save him from ruin, and two years had to take over the entire estate.*

When William died he left the estate to his nephew, David (James Haig's seventh son). Robert Haig, James' second son and seemingly in line to inherit his father's estate since the eldest son had died, was pressured by the family to forego his claim. So in 1627 Robert left Bermersyde, settled at Throsk in Stirlingshire and, like most farmers, carried on some distilling as a natural part of farm life. Robert, however, went one step further when he visited Holland to study the most modern methods of distilling.

The Haigs continued to farm and distill, first at Throsk, later at Newbigging and the Orchid Farm, both near Alloa. Robert Haig's son, Alexander, was listed in the revenue roles as a payer of taxes for distilling in 1699 and 1700.

But the real start of the Haigs as distillers came about in 1751 when Robert Haig's great-great-grandson, John Haig, married Margaret Stein, daughter of a well-known distiller. When John Haig died suddenly he left Margaret with eleven children. Five boys went through apprenticeship in their grandfather's (Stein) Kilbagie distillery, which was then the largest and busiest of its kind in Scotland.

*A feud later occurred between William and his brother, James, who brought treason charges against William. Both were thrown in jail. William finally cleared himself and James, released later, fled to Germany where he died in poverty.

Four sons went on to start their own distilleries while one, Andrew, stayed in the area to go into partnership with a member of the Jameson family. James, the oldest son of Margaret and John Haig, became leading spokesman for the Lowland Distillers. He himself owned distilleries at Canonmills, at Lochrin, and later at Sunbury—all in Edinburgh. Another son, John, went into partnership with his older brother James at Lochrin and later started his own distillery at Bonnington, Edinburgh. Of the other two sons, Robert settled in Ireland where he owned Dodderbank Distillery while William, the youngest son, built a distillery at Seggie near St. Andrews. Two daughters of Margaret and John Haig also did their share in embedding the Haig family into the very fiber of the whisky business. One married John Jameson, who founded the famous firm of that name in Ireland. Another daughter married John Philip, a well-known distiller.

James Haig started his Canonmills Distillery in 1782 and although he prospered he was not without his problems. Taxes had always been a problem, both in their size and application, especially since the many illicit stills paid nothing, thus giving them a big competitive edge. A more serious problem arose when a food shortage led to rumors that Haig's Distillery was using much needed oats and potatoes for distilling. Mobs several times attacked the distillery and had to be fought off. Everything was eventually resolved. One of the first "public relations" jobs was done when the Haigs issued a statement assuring the public they were not consuming foodstuffs that could be of any other use.

The Cononmills Distillery prospered so much that it rivaled the Kilbagie Distillery, where James and his brothers had got their training. In fact, the Steins eventually took over the Canonmills Distillery. James Haig and his brother John became partners in 1795 when they acquired a distillery at Lochrin. James also built Sunbury Distillery in Edinburgh in 1806. He died in 1833 and his sons continued at Lochrin and Sunbury until 1849 when both distilleries were closed and the Haig connection with Edinburgh came to an end.

John Haig had left Lochrin in 1804 and built his own distillery at Bonnington. And although the Leith Distillery was smaller than the one at Lochrin, it prospered greatly. When John Haig died in 1819 the distillery was run under the name of "William Haig and Company," the main partners being John's sons, William, George, Andrew, and Thomas. The latter left Bonnington about 1835 to go to England where he and other relatives built Hammersmith Distillery. William, George, and Andrew Haig stayed on at Bonnington and acquired controlling interest in another distillery at Inverkeithing in Fife.

Meantime, the youngest son of John and Margaret Haig, William (if you are confused about who's who, this is the brother of the John Haig who was at Bonnington and the son of the John Haig who sired the five boys), had taken over a distillery at Kincaple near St. Andrew, which was originally built by his uncle William Stein in 1770. After a few years William Haig found the place too small for him and transferred his activities a few miles away to Seggie, establishing what turned out to be a flourishing distilling business.

William also became a leading citizen, serving as Provost of St. Andrews for twelve years and helping the city out of financial trouble and into a very prosperous condition. When he died in 1847 his son Robert had long been managing the distillery, since his father had been engaged in public affairs. Robert himself went on to play an important role in shaping laws that affected the spirit industry.

John Haig (1802-1878), William Haig's other son and Robert's brother, was one of the most significant Haigs since he helped change the entire nature of the Scotch whisky business. He started out at age twenty when he began a distillery at Cameron Bridge in the early 1820s. In 1826 his cousin Robert Stein invented the "patent still" which was more economical and faster producing than the pot still. John Haig was quick to see its possibilities and had a patent still built at the Cameron Bridge Distillery. By 1877 he was producing 1.25 million gallons of whisky per year.

In 1839 John Haig married Rachel Veitch and had five sons who would also be active in the distillery business. John also was active in public affairs and an influential and powerful spokesman for the distillers. Haig and five other distillers of grain whisky joined in 1877 to

form the "Distillers Company, Ltd." which today is the largest amalgamation of Scotch distillers and blenders in Scotland. The Distillers Company or DCL, as it came to be called, combined the properties of the various distillers, one of these being owned by the Haigs at Cameron Bridge. John Haig and his son Hugh became directors of the DCL and a younger son William became secretary.

At the same time the blending business of John Haig & Co. was moved from Cameron Bridge to Markinch. The next year John Haig died, having ushered in a new era in the Scotch whisky business through his use of the patent (and later the Coffey) still and his combining the grain whisky producers into the DCL.

In 1882 John Haig & Co. merged with another firm so as to use their warehousing facilities until 1892 when the first bonded warehouse was built at Markinch. In 1894 the Haig Co. was floated as a limited company and registered in Edinburgh with Hugh Haig as the first chairman. Along with other directors there was Douglas Haig, youngest of the eleven children of John and Rachel. Douglas had a distinguished military career, most notably as Field Marshall and Commander-in-Chief of the British Forces in World War I.

Needing capital for expansion, John Haig & Co. joined the DCL in 1919. In 1923 the DCL had also acquired the business of another firm named Haig, but with no connection to John Haig & Co. This firm of "Haig & Haig, Ltd." had been started in 1888 by John Alicius Haig, a brother of Hugh's. They had built a substantial business in the United States selling "Haig & Haig 5 Star." Meanwhile John Haig & Co. had been selling three brands: Glenleven, Gold Label, and Dimple (a deluxe Scotch).

The famous "pinched" bottle was first used by John Haig & Co. about 1900, and a year later it was adopted by the Haig & Haig firm for the sale of its 5 Star brand. The quality of this whisky and its unique bottle made it one of the most popular brands of Scotch in the United States.

With the coming of Prohibition in the United States, the Haig & Haig firm fell upon bad times. After being acquired in 1923 by the DCL, it was made a wholly-owned subsidiary of the John Haig & Co. in 1925. Years later the Haig pinched bottle attracted many imitators and in 1927 the high court of Scotland recognized Haig's claim to the distinct bottle and in 1958 it was registered with the U.S. Patent Office.

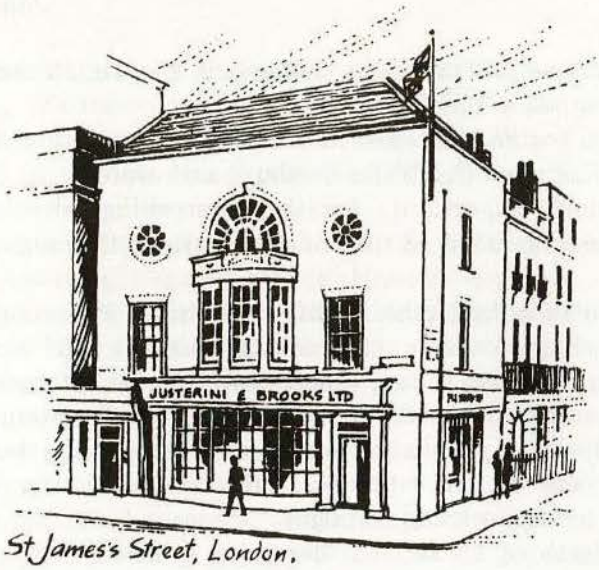
J & B

The firm of Justerini & Brooks was established in 1749. Giacomo Justerini, a young Italian from Bologna, came to England in quest of Margherita Bellino, a beautiful opera singer who was fulfilling a London engagement. Giacomo had brought with him some jealously guarded recipes for liqueurs which he had copied from a craft book belonging to his uncle, a Bologna distiller. Margherita introduced her suitor to a Samuel Johnson*, a man of some distinction who had been involved in the theater as a dramatist, actor, and producer. Johnson, however, was already in semi-retirement and not looking for any new ventures. But he introduced Justerini to his nephew George Johnson, a young man of moderate fortune who just happened to be looking for a good investment.

And what better investment than a wine and liqueur shop in the fashionable London district around the corner from the opera house. And so Johnson and Justerini became partners, with George responsible for the office and Giacomo working in the cellar making the liqueurs. Overall, the firm prospered and by 1760 Justerini found himself rich enough to retire to his homeland. George Johnson brought his son Augustus into the business as a partner.

Justerini and Johnson had already established a fine reputation for their liqueurs and wines. And with the coronation of the new king, George III, they were kept busier than ever

*This wasn't Boswell's famous Samuel Johnson who, at the time, was less well-known than the one Justerini met.



supplying the parties, galas, and celebrations with their wares. Augustus Johnson received a Royal Warrant as the King's wine merchant and a Royal Warrant has been awarded to a partner in the firm ever since. In 1785 Samuel Johnson died of injuries when his sedan chair was overturned by a runaway horse. His son Augustus continued in business for many years and, in turn, brought his son Augustus II into the firm. In 1831 Augustus II sold the business to Alfred Brooks. The new owner promptly deleted Johnson's name from the firm but retained Justerini's, even giving it precedence. The firm became and still is "Justerini & Brooks."

In 1876 Brooks disposed of the business to his son-in-law William Cole, who lived until 1889 when his son Alfred inherited the business. In 1900 it was sold and incorporated. The firm retained its offices at No. 2 Pall Mall for over two hundred years in quarters which had seen the reigns of kings and queens, had survived earthquakes*, fires, and revolutions, and the major wars of two centuries. Through all those years, Justerini & Brooks also saw drinking habits and fashions change: From fine wines and liqueurs to the punches and cups of the late 1700s and early 1800s; the popularity of the various vintages from all over the Continent; the rise of port and sherry; the coming of the "cocktail" age; and, of course, the shift in the middle and late 1800s in England from gin and brandy to Scotch.

In the early 1900s the firm took over the business of several others and is now a prominent member of the International Distillers and Vintners in which they merged with the well-known W. & A. Gilbey firm.

Today J & B is the No. 1 selling Scotch in this country.

JOHNNIE WALKER

Johnnie Walker Scotch goes back to 1820 when John Walker, a young man of Ayshire farming stock, purchased a grocery, wine, and spirit business in King Street, Kilmarnock, Scotland. Such grocers were common in those days and the whisky they handled provided a convenient way a lady or her maid could acquire a bottle along with her groceries without having to be seen in a pub. John Walker's business grew apace with Kilmarnock itself, which was expanding rapidly as a center of the engineering trades and production of woolen goods, carpets, and textiles. Buyers attracted to the town for these reasons also developed a taste for

*The offices of Justerini & Brooks were rocked by the great earthquake of 1755 centered in Lisbon, where in six minutes 40,000 people perished and most of the city was destroyed. Several fires engulfed the stores and offices surrounding Justerini's and yet never damaged their quarters. And during WW II, bombs dropped within fifty feet of the office but never penetrated the cellars with their vast stocks of wine and spirits.

Walker's brand of "Kilmarnock Whisky," as it was then known. Not unusually, bottles found their way to England wrapped in rolls of carpet.

Things were going well for Walker when in 1852 his store was literally hit by a cloudburst and nearly everything lost. But the Walkers rebuilt and were soon doing even better. The business provided a unique opportunity for the enterprising talent of John Walker's son Alexander, who had joined his father in the mid-1800s after a thorough commercial training in Glasgow.

Alexander was a man of considerable ability and vision. He brought to Kilmarnock the concept of wholesale trading on a wide scale, realizing that the local trade could be, if handled properly, the foundation for a much more widely-based market enterprise. Overseas markets in the 19th century were reached by the "Merchant Venturer" system, whereby goods were entrusted to the captain of a ship who would sell them at the best price he could get. Alexander Walker was an enthusiastic supporter of this system and the company's vast overseas markets can be credited to his work and foresight.

By 1880, after the death of his father, Alexander, as sole owner of the business, opened offices (and later a bottling hall) in London. In 1886 he brought two of his sons, George and John, into the business, which was then turned into a private limited liability company under its present name, John Walker & Sons, Ltd.

In 1890 an office was opened in Sydney, Australia. Three years later the company, faced with ever-increasing demand for its products, acquired the Cardow Distillery in Speyside, Scotland, which remains an important part of the Walker operation today. In 1897 agents were appointed in South Africa and another office was opended in Birmingham to cater to the fast expanding trade in the midlands of England. Another office was opened in Manchester in 1907 and agencies in France, Egypt, Burma, China and other areas of the world soon followed.

The firm was well on its way to international prominence by the time Alexander Walker died in 1889. This third son Alexander (Alec) joined the firm at this time and it was Alec who is credited with devising in 1908 the now famous image of the Johnnie Walker brand. He commissioned a well-known artist, Tom Brown, to do a poster of the grandfather founder, John Walker. After Brown had sketched out the figure of John Walker with top hat, cane, and eyeglasses, walking with full vigorous stride, Lord Steveson, a friend of Sir Alec's and a member of the firm, wrote the phrase that has been used ever since, "Johnnie Walker, born 1820 . . . still going strong." The name "Walker's Kilmarnock Whisky" was dropped and the red and black lables with John Walker's portrait were adopted, as well as the name Johnnie Walker.

This concern is now a part of the Distillers Company and its product today is the largest selling Scotch in the world! The Red Label brand is a blend of over forty malts and grain whiskies.

TEACHER'S

William Teacher (1811-1876) founded his firm in 1830 when at the ripe old age of nineteen he opened his first "dram shop" where he was licensed to sell beer, wine, and spirits. By age forty he had become the largest holder of licensed shops in Glasgow with eighteen places of business. Teacher insisted on sobriety, discouraged the sale of beer, and did not allow smoking in his shops. He did offer, however, generous portions of whisky for threepence, a bottle for two shillings or half a crown, according to the quality. And he would serve no additives with his whisky.

After he successfully built up his retail trade* he started wholesaling, making up bulk blends according to customers' specifications. One of his blends proved so unique that it was registered in 1884 as "Teacher's Highland Cream." Business boomed and in 1866 a Manchester office was opened to handle service in the north of England. Ten years later he opened a London office.

*The last of these dram shops was disposed of in 1960.

In 1876 William Teacher died, and his business was carried on by two of his eleven children, William and Adam. At this time the company was preparing to occupy their present headquarters at 14 St. Enoch Square, being forced to move across the square to make way for the Enoch Square Railway Station. As things turned out the Teacher's firm outlived the railway station which in 1960 was turned into a car park.

In 1873 Teacher's entered the export market with its first shipment going to New Zealand. Exports to Norway, Australia, Canada, France, Holland, India, Brazil, Denmark, Trinidad, Madeira soon followed. The first shipment to the United States was in 1903.

In 1891 Teacher's built their first distillery at Ardmore in Aberdeenshire. Up until then they had purchased the single whiskies which made up their blend. And in 1960 they acquired the Glendronach Distillery, one of the oldest licensed distilleries which derives its name and source of power from the Ronach River. The Glendronach whisky is used mainly for blending but some of it is marketed as a single malt. The old label used to have a blue tag attached which read "most suitable for medicinal purposes," depending, one supposes, on what ails you.

In 1913 Teacher's introduced and patented the first self-opening stopper cork (quickly disappearing today in favor of the screw-on tops). Until then bottles had been corked like wine and required a corkscrew to open. So the Teacher firm could advise their customers to "throw away your corkscrews!"

In 1923 Teacher's ceased to be a partnership and became a private limited company and in 1949 a publicly-owned firm. Today Teacher's is the largest independent Scotch whisky business, still controlled by descendants of the founder William Teacher. And the directors of the firm still carry on the "tasting tradition," meeting four times a week to taste and sample the single whiskies and the final blend that go into Teacher's Highland Cream.

USHER'S

In the early 1800s Scotch whisky was made in pot stills as a single malt, strong in flavor and not much appreciated outside of Scotland. In England the most popular drinks were brandy or gin. Andrew Usher played a significant part in changing the way Scotch was made and, as a result, changing the drinking habits of England and the world.

Usher had become the Lowland agent for a famous Highland distiller, George Smith of Glenlivet. In 1853, Usher began to mix various whiskies to produce the first Scotch blended for lightness and flavor. The House of Usher and its light, blended whisky soon became famous throughout Scotland and business grew. In 1860 Andrew Usher, Jr., who had succeeded to the head of his clan, bought the Edinburgh Distillery and perfected blending techniques by balancing the full-bodied Highland malts with the lighter Lowland malts and grain whisky to make Usher's Whisky even more uniform in lightness, flavor, and quality.

The fame of Usher's Green Stripe quickly spread to England and later to the far corners of the British Empire. But in the 1880s a group of single malt distillers challenged the blending of Scotch. A special committee of the British House of Commons refused to prohibit or restrict blending, however, vindicating Andrew Usher's leadership in making blended Scotch whisky one of Scotland's major exports.

Usher's became a part of the J & G Stewart firm in 1919 when they sold their Edinburgh distillery. The J & G Steward Co. had already become a part of the DCL in 1915.

VAT 69

Vat 69 is just that, a whisky from a vat numbered 69! When William Sanderson decided to produce a blended Scotch whisky in the late 1800s, he created about one hundred different

blends. Then he and other skilled blenders, tasters, and friends tested each of the "vattings" and selected the one they thought best. The choice was unanimous and you guessed it—No. 69.

William Sanderson, born in Leith in 1839, was apprenticed at age thirteen to a wine and spirit manufacturer. By 1863 Sanderson had his own business and was producing cordials and whisky compounds of his own. William Sanderson's son William Mark joined him in the business in 1880. And it was the son who convinced his father to *bottle* the various whiskies he was blending. Sanderson had been bottling his cordials but he was not keen on bottling whisky. His son prevailed, however, noting that Leith was already famous for its bottles which, in turn, would be a boost for Sanderson's whisky. This decision would prove correct and the distinct bottle that resulted has been unchanged for nearly one hundred years.

In 1884 Sanderson became owner of Glengarioch Distillery in the center of a barley growing plain which assured him ample supplies of grain. Sanderson was not so assured of adequate supplies of grain whisky for his blending, especially when the Distillers Company Limited controlled such a large share of the stocks. So Sanderson joined with other blenders, notably Usher and Bell, to form a company producing grain whisky. The result was the North British Distillery which still operates. Some of the malt whisky which Sanderson used in his blend for Vat 69 came from a friend, John Begg, who owned the Royal Lochnagar Distillery, and when Begg died Sanderson became a director.

In 1933 the Sanderson firm merged with the well-known Booth's Distilleries and later, in 1935, joined the DCL group.

WHITE HORSE

White Horse Scotch was named after an inn of the same name which dated back to 1742. The White Horse Inn was itself named for the white horse which Mary, Queen of Scots, rode from her palace at Holyrood House to Edinburgh Castle. The White Horse distilling operation also dates back to 1742 but for another reason. At that time secretive distilling operations went on the island of Islay in ten small buildings or "bothies" which were later absorbed into one operation. The distilling of whisky was mostly carried on in out-of-the-way places to avoid detection and taxes and Islay was perfectly suitable for such clandestine activities.

Early in the 1800s the distilling operation was taken over by the Graham family. In the mid-1800s John Logan Mackie formed a partnership with Captain Graham. The distillery known as Lagavulin (meaning "the hollow of the mill" in Gaelic, the old language of the Highlands and Islands) was repaired, enlarged, and greatly improved. Mackie and Graham wanted to blend their Lagavulin malt whisky with another malt whisky and a grain whisky. Later the company acquired two other malt distilleries and their blend eventually contained as many as forty different whiskies.

When John Mackie retired in 1890 his nephew Peter Mackie, who had been trained as a distiller at Lagavulin and had been a partner for some years, took over as head of the company. Peter was the real inspiration behind the company's growth, and it was he who researched and created the idea of the White Horse brand. The Mackie family had been property owners and merchants in Edinburgh since the mid-1600s, and it is believed they owned the property which eventually became the White Horse Inn. The white horse also had many other positive connotations which Peter was not about to let slip by. Chiefly, that a white horse was usually thought of as a winner and, of course, many notable persons were closely associated with a white horse.

Peter Mackie must have been some character. He reportedly was both feared and hated as well as admired, and has been described as one-third genius, one-third megalomaniac, and one-third eccentric. He was a sportsman and a collector of fine china and silver as well as furniture and art. He liked nothing better than to appear in full evening dress to preside over some local affair. He was a justice of the peace and a Tory conservative, very much opposed to "liberal" politicians—especially those who raised duties on whisky! He was an arch enemy of

Lloyd George, the then Chancellor of the Exchequer, whom he referred to as a "country squire." When the duty was raised on whisky Mackie derisively inquired "But what can you expect of a Welsh country solicitor being placed without any commercial training as Chancellor of the Exchequer? I might as well bring into my business and place at the head of it a bootmaker . . . or country solicitor and any man will know how incompetent he would be for the job."

By the early 1900s Mackie's business was booming. He traveled widely and built up such a good export business that it was said, "If you could get there, White Horse would be there."

Peter Mackie did not believe in advertising, thinking that high quality assured sales. But when one of his major overseas markets was taken away by competitors who spent large sums on advertising, he thought it was high time to "educate" the public on what quality meant.

As it turned out, White Horse created some of the most timely ads in the business. When "wireless" was the vogue during the thirties, White Horse brought out a case designed to look like a radio. During a flu epidemic, ads mentioned the medicinal value of White Horse Scotch Whisky. Coat hangers, menus, and golf scoring cards were all likely to turn up with the White Horse brand prominently displayed. One of the most successful campaigns was the advertisement depicting a blender tasting samples of whisky with the caption reading "I can tell it (White Horse) blindfolded." This not only led to a great deal of one-upmanship at the local pubs but the ad line itself was borrowed and used in other walks of life, especially in the political realm. Soon everyone was telling everyone else he could tell something blindfolded.

Peter Mackie was active in other enterprises. After World War I he began to distill gin in London. He acquired a carragheen moss distributorship and became involved in flour-making. But his main interest was always whisky and his major concern was always quality. He was instrumental in getting made into law a minimum three-year age requirement for whisky, using the simple logic of inquiring why people willingly paid more for aged whisky if it weren't really better.

Peter Mackie died two years before one of White Horse's greatest successes appeared in 1926 when they introduced the screw-on cap. As a result of this, domestic sales doubled within six months! The following year White Horse joined the DCL and became one of the "big five." Today White Horse Distillers market their own brand as well as Laird O' Logan and a single malt whisky, Lagavulin.

(8) "Irish whisky" is whisky which is a distinctive product of Ireland, manufactured either in the Republic of Ireland or in Northern Ireland, in compliance with their laws regulating the manufacture of Irish whisky for home consumption: *Provided*, that if such product is a mixture of whiskies, such mixture is "blended Irish whisky" (Irish whisky—a blend).

Section 5.22 Title 27 ATF Reg.

IRISH WHISKEY

Irish whiskey, although it was once more popular than Scotch, has never had its neighbor's success on modern markets. Ireland produced some 4.2 million gallons in 1974 with an additional 13 million gallons in stock,aging. In the same year Ireland consumed 1.5 million gallons and exported only 650,000 gallons of whiskey. Over half of the exports go to the United States where Irish whiskey accounts for less than 1% of the distilled spirits market.

All of the distillers in Ireland are a part of the Irish Distilleries Limited, a group which was formed in 1966 to consolidate production and marketing efforts and to change the image of Irish whiskey. One of the main factors that had been responsible for the lack of expansion of the Irish whiskey industry was the conservative nature of the Irish distillers themselves, who strongly believed that whiskey came straight from the pot still and was not to be blended. While Scotch zoomed to the forefront with their light blended whiskies, the distillers in Ireland continued to produce their pot still whiskey just as they had been doing for hundreds and hundreds of years, from a time before there was even a Scotch whisky.

When England's King Henry II invaded Ireland in 1171 he found distilling already in progress. Ireland had a very active culture at this time, centered mostly in the monasteries, and pilgrim monks returning from the Mediterranean area brought with them the new found art of distilling. While distilling remained an important part of monastic life, its knowledge and practice began to spread and by the 15th century distilling was a well-established domestic activity.

Distilling became so widespread by the middle of the 16th century that laws were being passed to limit the production and consumption of *aqua vitae* or as the Irish called it, "usgebaugh." In 1556 the law required a license, at a fee, to distill and provided for a fine and imprisonment for offenders (landholders were exempt from the requirements). Other laws sought to restrict imports and control consumption as a means of quelling the general political unrest. As in all countries, the government would at first attempt to restrict and prohibit production and consumption of spirits and later, after realizing their potential as a source of revenue, would regulate and tax them. The laws, however, would for a long time be ignored, and the numerous stills throughout the land provided the foundation for future illicit distilling.

One of the ways in which the government sought both to control and collect revenue from distilling was through a system of monopolies. Individuals agreed to pay a fixed sum of money for the right to distill in a particular area for a specific period of time (usually no more than seven years). The monopoly gave the individual the right to carry on distilling or to grant the right to others from whom he could in turn collect payment. The holder of the monopoly had the right to enforce his prerogative for distilling and had the law behind him in restricting others from distilling in "his" area. By 1611, many of the licenses were expiring and suggesstions were made to reduce the number of licenses and raise the fees, thereby creating larger and more expensive monopolies. The size and cost of these monopolies continued to increase until years later the right to collect the revenue for all of Ireland was granted to one individual. John Forth, a London alderman, paid a "meager" 219,500 pounds for the right to

collect the revenue. Presumably there were a few shillings to be made in the collection business.

The whole system of "farming out" the collection of the revenue from distilling began to come under question in the 1640s. The government looked at the profits accruing to those individuals holding monopolies and saw the loss of potential revenue. The problem was that the government trusted their own agents less than the private individuals, who, after all, at least had to pay a fixed sum. The entire situation was further aggravated by Ireland's resistance to English attempts to subdue and rule her. The difficulties in collecting any sort of revenue were part of the overall problem of English authority versus Irish independence.

Attempts were made to supplant the system of monopolies with a customs and excise duty and a general licensing of retailers. Custom duties on imports, based on their value and quantity, were established first. This system was then carried over to domestic production of spirits as the basis for an excise tax. This growing interest in collecting the revenue was a clear indication that the distilling "industry" in Ireland was itself growing; large enough at least to attract the fiscal hand of the government. In 1661 an act provided for the establishment of an administration of commissioners and gaugers who would be responsible for checking on the distillers and collecting the revenue. The problem was, of course, to *find* the distiller since the act made no provision for their supervision. Even when it was possible to locate a distiller the gauger had no way of assessing the spirit to determine the amount of tax to be paid. As a result the "collection" of the revenue was actually more of a token payment when and if a distiller chose to come forward. The amount paid was usually determined by some haggling between the distiller and gauger. The fact that the commission was only too willing to accept a lump sum from a distiller for the entire year was an open admission that they really had no way to assess the tax or means to enforce the collection of the revenue.

Prior to the Act of 1661 there had been a system of licenses for retailers, inns and alehouses which carried restrictions on prices and entertainment, required compulsory quartering for soldiers, prohibited "ill behavior" and demanded that the license holder post a bond as evidence of his good faith. Part of the original intent of the retail licensing system had been to curb excessive consumption by limiting the number of places that could legally sell liquor, but since the commissioner's job—and probably a good part of his salary—depended on issuing licenses, he was strongly motivated to license as many retailers as he could. From the retailer's point of view, a license with so many restrictions was more of a liability than a privilege and he would as soon have carried on his trade without having to take out a permit at all.

The general apathetic attitude toward the law was reinforced by deep seated objections to the claims of the English king that he had "hereditary" rights to Irish revenue as a source of Crown income. Tax on Irish liquor became a pawn in Parliamentary politics, having more to do with clashes between the King and the Parliament than with the Irish distilling industry. Illicit distilling and retailing was not so much a matter of secretive operations, but rather whether or not an individual had chosen to *come forward* to make tax payments or take out a license. The exorbitant duties on liquor imports into Ireland—much higher than those placed on domestic liquors—would have been completely prohibitive were it not for the fact that they were widely ignored. Respect for the law was practically nonexistent and smuggling imports through customs was seldom necessary. It was simply a question of getting the spirits into domestic hands with the least hassle and lowest bribes possible.

By the 1700s the excise administration began to take on a more recognizable form, clarifying its functions and giving more specific definition to tax duties. As a result, tax collectors became more active and part of the increased vigilance was due to a new method for asssessing the duty on spirits. Tax on spirits was now assessed on a percentage of the distiller's wash *or* on a percentage of his first distillation, whichever the gauger determined would bring the most tax money. This means of assessment involved close surveillance of the distillery and the gauger, who had to be present to check the wash before distilling and again to check the first distillation became an active participant in the operation. Distillers tried to outwit the gaugers any way they could and were constantly devising new ways to avoid the tax. The

excise administration was always right behind them trying to block their evasion with legislation. One of the favorite tactics of the distillers was to produce when the gauger wasn't around to measure washes and distillates. When nighttime operations became pointedly prevalent the government passed a law prohibiting after hours production of spirits. Distillers also used deceptive pieces of equipment to fool the gaugers in various ways or replaced the vats with stocks of used wash after a "secret" distilling to make it appear that there'd been no new distillation. A new business evolved for the production of wash and a distiller could get all the wash he needed without having to take precious time to make himself. The gaugers were at a further disadvantage in this cat-and-mouse game because the government had failed to provide them with the right of legal entry. When a distiller saw a gauger approaching his premises, he often just locked up and went home.

At mid-century, the government again attempted to increase its control of distilled spirits. In 1745 its agents were given the legal right to enter a distillery. A new law in 1758 prohibited stills of less than 200 gallon capacity in an attempt to curtail the practice of hiding small still operations. Another law requiring registration of all stills was designed to give the gauger a chance to get to the distillery and take his measurements before the stills began production operations. Storage laws stipulated that distillers now had to keep their spirits in one specific place, a change which would make it easier for officials to pin down stock that hadn't been taxed. For all its efforts, however, the excise administration found that increased efficiency did not necessarily create a corresponding increase in revenue. Estimates are that only a third to one half of the revenue was accounted for in the early 1700's.

Imported liquors were an additional burden on Ireland's domestic distillers. In 1720, 136,075 gallons of domestic spirits were registered while registered imports totalled over twice that amount—327,082 gallons. Imports continued to be predominant for the remainder of the century, indicating, perhaps, that it was easier for the government to detect and control incoming shipments of spirits than it was to get a hold on domestic distilling. Even though domestic spirits were ostensibly protected by a custom duty on imported spirits, some imports were given preferential treatment—especially rum. In 1755, rum accounted for forty percent of the liquor entering Ireland, and by 1771 it had reached a peak flow of two million gallons. The rum imports are interesting for two reasons: They show how politics can affect trade and how that trade can, in turn, affect popular tastes. On the one hand, owners of sugar plantations and rum distilleries were able to get special preferential duties for their goods while at the same time higher tariffs were placed on brandy from the Continent. As a result taste was shifted from the heavier bodied brandy to the lighter rum, which because of its low price was also able to compete with domestic whiskeys.

The domestic distilling industry in Ireland was beset by other problems besides the numerous laws and flood of imports. Crop failures led to the curtailment of distilling when the government restricted the use of needed grain supplies for food. Often there were periods of outright prohibition. At other times the government might use the distilling industry to encourage agricultural production through a system of drawbacks and rebates. Distillers would receive either tax advantages or outright refunds for using certain grains. The increased production of spirits made possible by this incentive system was offset, however, by other restrictive legislation which prevented the Irish distilleries from expanding their markets, particularly in England.

While the government was not particularly in business to help distilling or agriculture it was interested in taxes. In an attempt to gain more revenue from distilling a new act was passed in 1779 which levied a minimum tax on a still, something of a quota system. The distiller was charged on the size of his still and a certain number of times it could be worked in a twenty-eight day period. When the act became effective a year later there was no noticeable occurrences since the net result of the tax was similar to the one already in effect which based the tax on the wash or distillate. When the number of charges (the number of times the still was "worked") on which the tax was based was raised the following year the effect was immediate; one-fourth of the legal distilleries ceased operation. Those remaining in business,

however, produced more spirits than ever more and consequently there was no loss of revenue to the government—a fact which indicates that large quantities of legally made spirits had been escaping taxation.

Further increases in the minimum still taxes necessitated increases in production if the distiller hoped to stay in business. Distillers began to use every conceivable device to work their stills faster and with greater efficiency. When the duty had been based on the amount of wash or distillate the distiller found it advantageous to limit them. Now that he was being charged a minimum duty no matter what his production he had an incentive to distill as much as possible to effect a savings. Each time the minimum duty was raised the distillers attempted to increase their production to an even greater extent. And while the government benefited both from the increased tax rates as well as the increased production of duty-paid spirits, the distillers, not to be out done, were usually able to produce even greater quantities than the minimum, sometimes as much as twice the amount of taxable spirits.

All of these interferences on the part of the government had drastic effects on the distilling industry and the production of spirits. Quantity became more important than quality. When grain supplies were restricted, the actual composition of and resulting spirit would be greatly altered. The necessity to distill faster led to changes in the designs of stills. Many distillers found themselves hardpressed to keep up with the increases in taxes and rather than going out of business they chose to go outside of the law. Illicit distilling became so widespread that it was estimated that over three thousand illegal stills were turning out approximately half of all the spirits being made in Ireland during this period. The government began to realize the onerous burden of the tax system and not wanting to kill the goose producing the golden revenue attempted to alleviate the problem. In 1804 a warehouse system which up until then had been used only for exports was extended to domestic spirits. The warehouse system allowed the distiller to keep his whiskey in storage, duty free, until it was to be sold. Although this duty free status was of great help to the distiller, enabling him to acquire and accumulate stocks of whiskey without having to pay any tax until the stocks were actually sold, it should be remembered that it would not have been necessary if there were no burdensome tax in the first place.

Domestic whiskey soon overtook the competing imports which in 1802 had totalled 1.2 million gallons to 1 million gallons of domestic products. By 1822 net imports had dropped to 9,000 gallons and the figure for domestically produced spirits had risen to 3.4 million. Consumption of whiskey, both imported and domestic, legal and illegal, had increased significantly as the popular taste for beer and wine had declined. The growing preference for whiskey didn't include a concern over whether it had been legally distilled. Illicit whiskey found a ready market with consumers and retailers alike. Many of the retailers, burdened by license fees requiring minimum trade sales, were sufficiently motivated to purchase illegal and tax free spirits. A neat system of tax evasion was created, involving distillers, retailers and consumers, and although revenue was increasing in all areas, it was far and away outstripped by actual production and consumption. The 3.4 million gallons of tax paid liquor reportedly sold in 1822 represented only half of the amount that was, in all probability, consumed.

All of these factors—the amount of illicit spirits being produced, the spirits produced by legal distillers over and above the minimum assessment, the increasing consumption of both legally and illegally produced spirits and the loss of revenue to the government—led to a general review of the laws regulating the distilling industry. At this time the distillers and excise administrations of Scotland and England were going through similar growing pains and in 1823 a general law was passed which applied to all three countries. Features of laws from each country were incorporated into the more general code of regulations and indirectly applied to the other distilleries. And while allowances were made for the unique problems within a country, the overall legislation achieved its purpose—minimizing illicit production and maximizing revenue.

Taxes based on still sizes were out, replaced by a tax on the alcoholic strength of all spirits produced by a distiller. This got the gauger out of the distiller's way and left him free to

pursue new and better methods to improve his whiskey. Grain taxes were lifted, and distillers began using the oats they preferred for flavoring their whiskeys—a practice which had been previously prohibitive because the oats tended to swell and their increase in size meant greater malt volume and higher taxes. The government also dropped the still registration fee, which meant the distiller could use more than one still without being penalized. After the 1823 legislation, he began using one still for the first distillation and a second to further refine his whiskey. Eventually, it became standard to use three stills. This triple distillation is a practice unique to Ireland and was made practical by a new law which allowed spirits to be kept in a "feints" receiver without being taxed. Prior to this time spirits above a certain alcoholic strength would be taxed after distillation. The new law allowed the spirits, regardless of strength, to remain in the receiver duty free and as a result made a third distillation feasible.

The 1823 legislative changes accomplished what they set out to accomplish: The production of legally made spirits increased and the amount of illicit liquor decreased. As long as the distiller's taxes were reasonable and he could operate without undue interference by authorities, it was more advantageous for him to produce legally taxable spirits. The three milion gallons that had been produced legally in 1823 increased to 8.7 million gallons in 1830; to 11.1 by 1880; and to 14.5 by 1900. Detections of illicit stills fell off considerably—from 8,000 a year prior to the '30s to 4,004 in 1840. Illicit distilling continued to decrease provided the tax on spirits remained reasonable. When it became excessive, there was a corresponding increase in illegal production. This put pressure on the government to keep taxes at a sane level which was, of course, a great help to the legal distiller.

The increased amounts of whiskey produced would be channeled into both domestic and export markets. In 1840 some 320,000 gallons were exported which by 1860 had increased to about 1 million gallons. By 1900, 4 million gallons were being shipped to England while another 681,000 gallons went to Scotland. An extensive trade had also developed with Australia and the United States. Much of these exports were in the face of stiff competition. Distillers in England jealously guarded their market, influencing protective legislation and restrictive measures to prevent competition from imports. Domestic sales were also hindered by regulations affecting retail trade within Ireland compounded by the pressure of sporadic temperance movements. So while the new laws had somewhat of a liberating effect on the one hand, it should be borne in mind that there were other factors involved in the growth of Ireland's distilling industry.

One of the factors which would greatly affect the distilling industry, not only in Ireland but throughout the entire world, was the introduction of the "continuous still." The distilling industry was just as much caught up in the Industrial Revolution as other business enterprises in the early 1800s. Men were applying their minds to the problems of business and creating ideas and techniques which would result in new and more efficient methods of operation. The distilling process came in for its share of attention. The outcome was the continuous still which conserved fuel, time and energy and produced a more highly refined spirit of greater alcoholic strength. And while the spirt was less costly to produce it was also less flavorful.

The spirits produced by the continuous still, known as "grain" whiskey would affect the Irish distillers in an indirect manner. Up until the latter part of the 19th century Irish whiskey held a fairly good portion of the market. Scotch whisky was not popular outside of the region where it was made, each distillery in Scotland producing a heavily flavored whisky which was unique to its own area or locale. Therefore, a person could get two completely different products when buying whisky from Scotland. Irish whiskey, however, was distilled three times which produced a more refined, consistent product. The Scotch whisky distillers, seeing the popularity of the more highly refined and lighter Irish product, began to blend their pot stilled whiskies with the *highly* refined grain whiskies produced in the continous still and as a result were able to market an even lighter and more refined whisky than the tripled distilled product of Ireland. The Irish distillers were loathe to blend their fine triple distilled whiskeys with any grain spirits, believing that their triple pot distilled whiskey was of better quality than the

Scotch blends. The lighter Scotch blends, however, went on to dominate the market once held by Irish whiskey.

The Irish spirits industry was to be subjected to even heavier blows by the series of disasters that sapped the energies of the 20th century. All distilling industries faced the two World Wars, worldwide economic depression and the closing of a large potential market by Prohibition in the United States. Though distillers everywhere consolidated to meet the declining market aggravated by over-production, it was still hard to stabilize prices and operation costs. Problems were magnified in Ireland, where industries had to deal with difficulties inherent in island trade, where population was declining, political unrest commonplace and geographical division taking place under the pressure of external political forces. Irish whiskey peaked in 1914 when ten million gallons were produced—two million of them going to England. No one can say what would have happened to the product had it been spared World War I and the 1921 agreement which provided that Northern Ireland remain part of the United Kingdom and Southern Ireland be given status as the Irish Free State. No business can afford the continued interruption of trade. In 1926 Northern Ireland produced only two million gallons of Irish whiskey and the Irish Free State produced one million. An all time low was reached in 1933 when Free State production dropped to 390,566 million gallons. Though corresponding figures for Northern Ireland are unavailable because of their inclusion under English statistics, it can be safely assumed that their production of Irish whiskey experienced a similar decline.

One of the main factors influencing these declines, especially in exports, was brought on by the Irish distillers themselves. Convinced that their triple distilled whiskey was superior to the light blended whiskies being marketed, the Irish distillers wanted to further enhance the value of their product. A five-year minumum bonding (aging) requirement was established and while the extra years of aging would certainly enhance both the whiskey and its value, it would also affect the price. And it was precisely at this time that price was a significant factor in sales. With the general economy throughout the world in a depressed state, this was no time to cause a *rise* in prices! There is no doubt that exports, already hampered by internal problems, were further affected by the price differences. Exports in 1933 for the Republic of Ireland were 128,000 gallons and by 1940 this figure had slipped to about 108,000 gallons.

The domestic market for Irish whiskey was experiencing a like decline, made more noticeable by an increase in beer consumption. The interruption in distilling caused by yet another war and the ever increasing rates of duty certainly affected the shift in popular tastes to less expensive and more readily available beer. Irish whiskey was further affected by the general trend toward lighter spirits which became a dominant factor after the second world war. Not only were lighter whiskies favored, but other spirits such as gin, rum and vodka were making serious inroads in the whiskey market. And once again Irish distillers were slow to adjust to the new market conditions and only recently entered into the production of a diversified line of spirits. Today, whiskey still acounts for over half of the spirits consumed in Ireland (only a small portion of which is imported) followed by gin, brandy, and rum.

Irish distillers have begun to respond to the challenges of a changing market and have embarked on a vigorous production and marketing program. The five year minimum age requirement which had priced Irish whiskey out of the market was reduced to the same three year minimum as Scotch whisky. And, after careful experimentation and testing, the Irish began to blend their whiskeys to create a lighter product with wider market appeal. As a result, exports have greatly increased, expanding over 200 percent in the last five years in the United States. While it is too early to predict whether Irish whiskey will be able to regain the position it once held, it will not be for want of trying or lack of a good product.

WHAT IS IRISH WHISKEY AND WHY IS IT UNIQUE?

The Irish have a saying, "To make whiskey takes seven days of a man's time and seven years of the whiskey's time." Even though the legal minimum age requirement is now three years,

the Irish are sticklers for quality and when you see a bottle of Irish whiskey which reads "12 years old" remember that twelve years is the age of the *youngest* whiskey in the bottle, the others are likely to be older. Age has always been an important factor in the aging of the pot stilled whiskeys in Ireland.

Today, most Irish whiskeys are blends of "grain" whiskeys produced in the continuous still and the traditional triple pot distilled whiskeys. The taste and flavor of the pot stilled whiskeys are very much influenced by the grain formulas—mostly barley, half of which is malted, as well as oats and wheat. An important difference between Scotch and Irish whiskey occurred as a result of a difference in the traditional preparation of the barley malt used in the production of the two whiskeys. While distillers of Scotch whisky allowed the smoke from the peat fires to mingle with the barley malt, Irish distillers kept the grain free from the smoke during the drying of the grains. Grain whiskey used in the blending are produced at relatively high proofs and the grains, mostly corn, are of less importance in determining the flavor of the whiskey. Along with the grains used in the mashing process are the unique qualities of the water used both in the mashing, as well as in the bottling of Irish whiskey. All spirits are determined to some extent by the inherent qualities of the native characteristics of the water used in the various steps of their production.

Probably the most distinctive characteristic of Irish whiskey is that the pot stilled whiskeys are tripled distilled. If you were to distill a whiskey once, the spirit would be a little rough; if you distilled it twice—like most whiskeys—you would have a pretty good whiskey; if you distilled it three times you would have Irish whiskey!!! Today, you can find the lighter blended Irish whiskeys as well as the triple pot distilled whiskeys, a sip of which might prove most enjoyable while reading the history of your favorite brand. Slainte!

BRANDS

MURPHY'S IRISH WHISKY*

Murphy's is produced by the Irish Distillers, Ltd., which was formed in 1966 as a merger of the three main distilleries in the Republic of Ireland, namely John Power & Son; John Jameson & Son; and Cork Distilleries Company. The latter was itself a combination of several distilling firms which merged in 1867, the largest of these being the Middleton Distillery.

After 1823 two distilleries emerged in Middleton, one lasting about twenty years and the other, owned by the Murphy family, is still running after 150 years.

James Murphy and his two brothers, Daniel Nicholas and Jeremiah James, bought a property in Middleton* in 1825. Built in 1796, this had been a woolen manufactory; later, when the government owned it, a barracks for troops. The Murphys, investing large sums of money, erected a distillery, using water from the Dungourney River. After Daniel Murphy retired in 1928, the firm became known as James Murphy & Co. Although partners changed from time to time, the company always remained in the hands of the Murphys. It was James who conceived the idea of amalgamating his Middleton Distillery with four others to form the Cork Distilleries Company in 1867, with himself as the first managing director.

*Murphy's , unlike most Irish whiskey, does not make use of the "e" in the spelling of whisky on their labels — and for no known reason. Irish Distillers Limited plans to reinstate the "e" as new labels are printed.

*Middleton is a slight contraction of *middle town* meaning literally that the town was located halfway between Cork and Youghal.

The distillery today covers much the same grounds as it did back in the 1800s, when three pot stills and a continuous still were in operation. There was also a "wash still" with a capacity of 31,648 gallons, reportedly the largest in Ireland and perhaps the world. The still is being used today and as parts wear out, they are replaced by the same firm which originally installed it! Not only have equipment and premises been much the same for all these years, but those who run the plant are long time features. The present distiller, Mr. Sandy Ross, is from a family that has been distilling in Middleton for about 120 years.

JAMESON

Although distilling had been going on at Bow and Smithfield Streets, Dublin, since the late 1700s, the exact origin of the Jameson Distillery there is uncertain. A John Swan and Edmund Grange evidently operated a distillery at the site—and a John Stein also in the same area. Stein was from a distilling family well-known, especially in Scotland, where a Robert Stein invented the continuous still, later improved by Coffey. The Steins were connected with the Haigs, and through marriage with the Jamesons, who were themselves related to the Haigs through marriage. (The family trees of these families must look like a forest.)

John Jameson, who married John Stein's daughter Isabella, became involved in Stein's distillery operation at Bow Street, while William Jameson helped run another of Stein's distilleries. William left the distillery to a younger brother, James. Another younger brother became involved in yet another distillery.* As you can see, the Jamesons were up to their relatives in the whiskey business.

Meanwhile, back at the Bow Street distillery, John Jameson & Son (the name first appeared in 1810) were doing quite well, and by 1833 probably producing 350,000 proof gallons a year. Continued expansion of the plant brought production figures by the 1880s to over a million gallons a year. The Jameson firm was steadily building a good reputation for its whiskeys throughout the world. When a blender occasionally bottled something *not* from the Jameson distillery, using a fraudulent label, the Jameson firm quickly detected and prosecuted the guilty one.

At the turn of the century Jameson's became a limited liability company and, like most Irish distillers, remained staunchly conservative about their whiskey, refusing time and again to mix it with any of the lighter grain whiskeys, even though it could have brought them fortunes. And like most Irish distillers in the 1950s, faced with overwhelming evidence that only the lighter blends were selling, Jameson began careful and extensive research to develop a blended Irish whiskey which they now market, along with their traditional pot still whiskey.

The Jameson brands were taken over in 1966 by the Irish Distillers, Ltd., who carry on their distilling and distribution. The Jameson brand include a 12 year old pot distilled whiskey and several blended Irish whiskies.

OLD BUSHMILLS

Old Bushmills Irish Whiskey lays claim to being one of the oldest whiskeys in the world. Even though their label states "for over 150 years," the origin of distilling at Bushmill's can be traced back to 1276 when Sir Robert Savage, a landlord of Bushmills, passed around a draught of whiskey to his men who were about to go into battle. The name of the whiskey was derived from the River Bush, which supplied both water and power for the *mills* which ground the grain—hence the name Bushmills.

A daughter of this Jameson, Anne by name, married a Marconi, and their son invented the "wireless".

For a long time distilling was a small scale endeavor connected with farming in the Bushmills area. When a special license was required, one of the king's deputies, a Sir Thomas Phillips, who was authorized to grant licenses, knew a good thing when he saw it and being first in line, granted a license to himself in 1608! It was in 1784 that Old Bushmills became an officially registered company, owned by a Hugh Anderson. During this time distillers were sometimes legal and sometimes not. If it was "practical" to produce legally, they were legal; if not, illegal. In any event, whiskey from the Bushmills area became very popular and was already being exported to the United States.

In 1884 the company became known as Bushmills Old Distilling Company which, three years later, was changed to Old Bushmills Distilling Company. During the latter 1800s the company was expanding production and acquiring additional stills. By 1900 production had reached one million gallons a year. The company was headed by Samuel Boyd, whose family continued to control it until after World War II, when it was sold to a company with diversified interests. The Old Bushmills Company is now a part of Irish Distilleries, Ltd.

PADDY—Cork Distilleries Company, Ltd.

Paddy Blended Irish Whiskey was named after one of its most popular salesmen, Paddy Flaherty, and it is one of the best and most popular whiskeys produced by the Cork Distilleries Company. The "Paddy" firm was one of three which joined in 1966 to form the Irish Distilleries, Ltd. (along with John Jameson & Son, Ltd., and John Power & Sons, Ltd.). The Cork Distilleries Company was itself a merger in 1867 of distilleries (North Mall, Green, Watercourse Road, John's Street, and Middleton*, owned by the Murphy family).

The North Mall Distillery can be traced back to the late 1700s or early 1800s when, owned by the Wise Brothers, it was the largest distillery in Cork. After joining the Cork Distilleries Company in 1867, the North Mall continued production, one of its most popular brands being "Wise's Old Pot Still Whiskey." In the 1920s a disastrous fire halted distilling. The plant was then used mainly for warehousing. In 1964 a new, completely modern facility was built which now does all the Cork Distilleries Company bottling.

The Green Distillery also started around the turn of the century and became a sizeable operation, one of its features being a continuous still patented by one of the owners, Joseph Shea. This still was actually a series of four stills, arranged so that the wash flowed downward from the highest while steam came up from the lowest still. After joining the Cork Distilleries distilling was transferred to the North Mall Distillery, but recently new equipment was installed and the Green plant now produces a gin.

The John Street and Watercourse Road Distilleries can also be traced back to the late 1700s or early 1800s, the former being a small operation later sold by the Cork Distilleries Company. The Watercourse Distillery began in 1792 as a partnership between two Cork merchants. John Teulon and Thomas Hewitt, and a London distiller, Richard Blunt. Later the company came into sole possession by the Hewitt family, and by the mid-1800s was the second largest distillery in Cork. But after joining with the Cork Distilleries Company, its distilling was transferred to the North Mall operation. In 1916, however, the plant was used to make spirits and yeast, which it continued to produce today.

Cork Distilleries Company not only has its own brand of vodka and gin but produces industrial alcohol and related products. In 1964, after ten years of careful research, the company introduced a new blended whiskey, "Hewitt's."

*Paddy, like Murphy's and unlike most Irish whiskeys, does not use an "e" in the spelling of whisky on their labels, and like Murphy's, there are plans to reinstate the use of the "e".

POWER'S IRISH WHISKEY

James Power owned an inn and was listed as a distiller as early as 1796, later becoming established as James Power & Son when his son John joined him in the distillery operation. In 1809 it became known as John Power & Co., and by the 1840s the firm was prosperous, benefiting from abolishing of the "still license" charge. Production was running about 300,000 proof gallons a year. In the 1870s the distillery was thoroughly modernized, becoming almost completely self-contained. Great care was taken in the design of the buildings, using "modern" concepts to make the plant as efficient as possible. Even an employees' lunchroom was included.

Production increased to about 900,000 proof gallons, popularity of the Power's whiskey being aided by the water used from the Vartry River. Customers would send two casks to the distillery, one for the whiskey and one for the water, so they could mix drinks with the same water used to make the whiskey.

Distilling had for years been seasonal, both to coincide with harvests and for lack of temperature control. With more work in the winter months, more men were needed then but not for the rest of the year. Power solved this labor problem by employing fishermen to work in the distillery during the winter, who returned to their trade in the summer.

Like most Irish distillers, and the Powers before him, James Power was conservative about *not* blending his whiskey with the lighter grain whiskey. In 1808 he defended his position before a government panel. In 1950 his company, now run by the grandsons of Power's two sisters, took the self-same attitude. But the company was now faced with overwhelming evidence that a vast majority of consumers, especially in the export markets, preferred the lighter blends. So the company brought out a blended whiskey—but still maintained its regular pot still brand.

Power was also conservative in other areas, milling his grain by millstones, until very recently. Some say this was out of loyalty to a long-time employee as well as respect for his work, neither of which Power wanted to displace. Another long-term family of employees has been distilling with Powers for about four generations.

In 1966 John Power & Sons, Ltd. joined with three other firms to form the Irish Distillers, Ltd. (see below).

Power's Gold Label is the largest selling whiskey in Ireland.

TULLAMORE DEW

The original Tullamore Dew Distillery was founded in 1829 when a Michael Molloy built it in Bridge Street, Tullamore. The moderate-sized distillery produced 20,000 proof gallons a year. Dying in 1857, Molloy left the distillery to his nephew Bernard Daly, who in 1887 bequeathed it to his son Captain Bernard Daly.

Captain Daly was a man of many interests. He was an international polo player, owned race horses, and was a "master of the hounds." With so many outside interests it was only natural that he would look for a good man to manage his distillery. The captain did not have to look far since he had an employee, Daniel E. Williams, who had been with the distillery since he was fifteen and had already become the distillery engineer. As general manager, Williams at once enlarged and improved the distillery. Tullamore became well-known both in domestic and foreign markets.

Williams also created what turned out to be the company's "saving grace." He'd been searching for an ancient recipe to make an old Irish beverage called "heather wine." He knew that it had been made with a whiskey base, heather honey, and various flavoring, but he could not recreate it to his satisfaction. His family carried on the search until 1948! Meantime, Williams had been joined by his son, Captain John Williams, when he returned from the war in 1918. John took charge of the distillery and the Williams family gained complete control of

the firm in 1931, acquiring the remaining shares from Captain Daly who had resigned as director.

Irish distillers together faced the difficulties of fluctuating markets aggravated by two wars, economic depressions, and varying government edicts. Many distillers did not have the resources to survive these difficulties and fewer and fewer remained in business. The Williams family had a unique alternative. They had carried on the search for the recipe for "heather wine" and in 1948 an Austrian refugee appeared in their offices with just such a recipe! A new company was formed and the Tullamore distillery would supply the whiskey for the new liqueur, which the Williams christened "Irish Mist."

In the early 1950s when the whiskey market was not promising and with whiskey stocked up in their warehouses, the Williams family decided to employ available capital in their new liqueur, which by this time was doing very well. Distilling operations were discontinued at Tullamore for a number of years until the Irish Distilleries Limited decided to reintroduce the brand which they now produce and market.

CHAPTER FIVE

THE "CLEAR" LIQUORS

GIN, RUM, VODKA AND TEQUILA

INTRODUCTION

The "Clear" liquors are distinguished not only by their usual clarity but by their characteristic lightness in flavor and body. While there are aromatic gins, heavy rums, flavored vodkas and brandy-like Tequilas, it is definitely the lighter, drier, and more highly refined of these spirits which have become the real trend setters. Total whiskeys increased less than 20% in the last ten years compared to the close to 400% increase for "clear" liquors or what the industry calls "white goods."

Recently they have been able to capitalize on the general trend to lightness and their mixability in a wide variety of cocktails. The trend to lighter and less flavorful liquors and the so-called "recipe revolution" has both social and economic causes. Lighter spirits are readily mixed in various juices and mixes which are appealing to a younger generation of drinkers. And the cost advantage of buying a single bottle of liquor which can be used in several drinks is obvious, as well as convenient.

Surprisingly enough, these clear liquors have been around just as long, if not longer, than most spirits. And like whiskey, the gins, rums, vodkas and Tequilas have some very colorful histories.

> (c) Class 3: gin. "gin" is a product obtained from original distillation from mash, or by redistillation of distilled spirits, or by mixing neutral spirits, with or over juniper berries or other aromatics, or with or over extracts derived from infusions, percolations, or macerations of such materials, and includes mixtures of gin and neutral spirits. It shall derive its main characteristic flavor from juniper berries and be bottled at not less than 80 proof. Gin produced exclusively by original distillation or by redistillation may be further designated as "distilled."
>
> Section 5.22 Title 27 ATF Reg.

GIN

Throughout history gin has had its ups and downs. Today gin is definitely "up," both in consumption and popularity. Domestic production for 1974 was 27.2 million gallons and while it is not necessary to age gin there is usually an additional 2 million gallons held in stocks to act as a buffer between production and consumption. The actual production of gin does not take long—indeed, it has been said that "gin can be made in the morning and drunk at night," although this is never the case. Imported gin accounted for another 4.9 million gallons (or 15% of the total), 99% of which came from the United Kingdom.

England, recognized as the home of gin, produced some 21.6 million gallons in 1975, over half of which was exported. United States gin production remained relatively stable the last ten years—averaging about 27 million gallons annually; but gin imports increased about 41% between 1970 and 1975. American consumption has increased 88.7% since 1960, reflecting the growing popularity of lighter spirits. Percentage wise, however, gin lost some ground, slipping from 10.9% of the distilled spirits market in 1964 to 9.7% in 1974.

While most of us think of gin as used in a martini or perhaps with a tonic, gin was traditionally created as a medicine. Wine had long been imported into the northern countries, ever since the time of the Nordic invasions of France. And while distilling centers in Norway, Sweden, Holland and northern Germany may have used the wine as a base for distilling they soon turned their attention to the use of locally available materials, particularly mashes of grains. Distilled wine, known as "brandewijn" (burnt wine), was imported along with wine and the knowledge and practice of distilling. But it was easier and less costly to distill local materials and soon "koornwijn" and "malt wine" were being produced from mashes of corn and various other grains.

Much of the grains and wines used for distilling had become damaged in transit or storage and were really unsuitable for direct consumption, making them even more likely candidates for conversion into spirits. Perhaps it was this poor quality of the raw materials which led to the use of certain flavorings to cover or mask any unpleasant taste or aroma of the distillates. One such flavoring, well known since the early 1500's, was the juniper berry, thought to be first used in wine by the son of Henry III in France. The wine became known as "the wine of the poor," most likely appreciated for the medicinal values long associated with the juniper berry which, along with other spices and herbs, was used by monks and alchemists in their secret recipes.

All we need now is for someone to combine the idea of distilling mashes of grain with the idea of using the juniper berry as a primary flavoring ingredient and we will be in the gin business. While the distilling of fermented mashes of grain flavored with various substances was probably somewhat common in Holland and surrounding countries in the late 16th and early 17th centuries, traditionally credit is given to Franciscus de la Boe (1614-1672) as being the creator of the forerunner of today's gin. Also known as Dr. Sylvius, de la Boe was a professor of medicine at the University of Leyden in Holland. The good doctor was well aware of the medicinal values ascribed to the juniper berry (which was especially recognized as a diuretic) and he wanted to create an inexpensive medicine for the poor. He distilled his juniper berry

flavored mashes of grain and named the spirit "genievre"—French for juniper—which was eventually shortened to "geneva" and later anglicized into "gin."

The "gin" produced from "malt wine" (i.e. mashes of grain) was not the same as our 20th century spirit. It was heavier in flavor and character because of the grain formula and because of the crude distilling apparatus. Bols is believed to be the first commercial producer of "geneva," the name used for gin for many years, even into the 1800s. The Bols firm had been founded in 1575 by Lucas Bols who had been involved in the distilling of liqueurs, many of which were known for their medicinal values. The production of "geneva," also known for its curative powers, fit nicely into the Bols firm's growing enterprise and today the company still makes a "geneva gin."

It might have been Bols' geneva that English soldiers tasted while fighting in the numerous religious and political conflicts which took place on the Continent in the 16th and 17th centuries. Cut off from their native beer and ales, they acquired a taste for the drink they referred to as "Dutch Courage." And it took a lot of Dutch Courage before going into battle where, bcause of infection and unsanitary conditions, even a small wound might lead to death. Living conditions were rough enough, in or out of battle, so soldiers initiated the habit of toasting each other's health—before, during, and, if lucky, after battles as well.

Soldiers and sailors returning to England retained their taste for geneva and small distilleries, generally located in and near ports, began producing the Dutch drink for local trade. Retaining its medicinal connotation, it was sold primarily in apothecaries. Most of the spirits were pretty rough; some of it distilled from spoiled beer. Charles I (1600-1649) had granted a charter to "The Worshipful Company of Distillers." They were given exclusive distilling rights in hopes that an organized group would result in quality and consistent spirits production. Successive kings granted other charters but the favorite drinks of England continued to be beers and ales although the upper classes preferred imported French brandy.

The turning point in the history of gin came in 1688 with the Glorious Revolution. Protestants William and Mary of the Netherlands were invited by Parliament to ascend to the English throne and replace Catholic James II, who had fled to France. That same year about one-half million gallons of geneva were consumed in England. But the new King and Queen, and Parliament, initiated changes in the laws, encouraging production and consumption of gin and enacting legislation to discourage importation of French brandy. With the strong support of English landholders who benefited by the increased demand for their domestic grain, drinking gin became practically a patriotic gesture. Queen Anne (1702-1714) further encouraged consumption and production of gin with a raise in the duties on French brandy and by lowering the tax on domestic spirits. During this period of intense rivalry between France and England legislation favorable to domestic production of gin was always in order. Queen Anne abolished the monopoly granted the Worshipful Company of Distillers, and with a low tax and freedom to produce, distillers turned out prodigious amounts of inexpensive gin. In 1714, 2 million gallons of gin were consumed, mostly by the poor who found the spirit a relief from the harsh realities of life and work. Government promotion of gin was a complete success. In forty years consumption had increased tenfold, reaching 5 million gallons in 1729. Gin was in!

Suspecting their promotion of gin was perhaps a little too successful, in 1729 Parliament placed a tax on every gallon produced and a "license to sell" made mandatory. The effect was predictable. Since the tax only applied to gin a new spirit, with a striking resemblance to gin, *Parliamentary Brandy*, appeared. Gin consumption continued to increase, by 1733 reaching a phenomenal 11 million gallons. Men often received part of their wages in gin; women were treated to a drink while doing their shopping; and "barrow boys" hawked their liquid wares from door to door. Gin was sold in many places. grocery shops to tobacconists, and even in prisons there were profitable gin concessions.

To help stem the tide of gin drinking, a further law as passed which required retailing of spirits within specified licensed dwellings. The result was again predictable; over 7,000 "dram shops" appeared in London alone, 1 of every 4 or 5 houses. The total annual consumption had reached 13-1/2 million gallons by 1734, and a "sign" of the times read "Drunk for a penny, dead drunk for twopence, clean straw for nothing," or—you could get very drunk for very little and if you should get too drunk your host provided a complimentary "bed."

Drinking and drunkenness alarmed wealthier citizens who feared mob violence and the disruption of social order. The early 18th century was a time of political and economic change and gin was presumed to have a loosening effect on the order of things. Believing the low cost of gin contributed to the heavy drinking, in 1738 the first of many Gin Acts was passed, placing a virtually prohibitive tax of one pound per gallon on gin and, further, required a 50 pound retailing license, and—the spirits themselves could not be sold in quantities less than two gallons. The populace was angered by the excessive taxation which would place their now favorite drink out of reach. Drunken mobs in mock funerals mourned the death of "Madame Geneva" as they snatched up the last of the cheap gin on the eve of the new laws. The current Prime Minister, Walpole, anticipating riots, had called up the Guards, but the people just wanted to get as much gin as possible before the law took hold, and even traded or sold prized possessions to buy the last of the untaxed geneva.

The law was a failure and, like most forms of prohibition, led to a general evasion and increased consumption. Illicit gin shops flourished; smuggling and bootlegging were prevalent. Worst of all, this illicit gin was even poorer in quality than before, referred to by such mysterious names as "Make Shift," "My Lady's Eyewater," "Cuckold's Delight," and "Royal Poverty." The only way the law might work was through a system of paid informers. And though there were some 12,000 convictions within the first two years, fines were rarely collected—informers frequently disappearing or meeting with"accidents". Consumption of gin was now 19 million gallons in 1742 for a population of 6-1/2 million!

One of the more notorious characters of the time was Captain Dudley Bradstreet. Bradstreet had been an informer but the profession was dangerous and there was more money to be made on the other side of the law. Using his experience as an informer, he devised a way of averting capture. He would have a confederate rent a house, on the first floor of which he would hang a sign of a cat. At the cat's paw was a pipe leading back into the house and up to the second floor. If a passer by wanted to buy some gin, he placed money in the cat's mouth and out of the paw poured the gin!! Bradstreet was realizing 200 pounds a month and avoided detection by moving his location from time to time. The sign of the cat was derived from a nickname for gin known as "Old Tom", a sweetened form of gin, sugar being added to mask the raw edge of the spirit. Bradstreet is also credited possibly inventing the world's first coin operated vending machine.

With so much drinking and illegal gin production, and little revenue for the Treasury, a further change in the law was neceasary and in 1743 a new law repealed the Act of 1736. It lowered the tax on gin and reduced the retail license fee, hoping to tempt illicit distiller and retailer into legal operations. But the new law itself had little effect on drinking patterns, consumption remained at about 11 million gallons a year. Drunkenness was still a problem, drunken groups of men roamed the streets, violent acts were common, and gin related illnesses still rampant. The problem was made vivid by the writings of Fielding and the well known paintings of Horgarth, particularly his explicit "Gin Lane", both artists stressing the seriousness of the situation. Finally in 1751—more laws—increasing penalties for illicit distilling and unlicensed retailing of spirits. In addition, any debts over ten pounds were made irrecoverable, ostensibly to prevent extension of too much credit and acting as a deterrent to pushing sales. With these changes legitimate distillers, equally hampered by the restrictive measures and unable to compete with illicit producers, were able to begin marketing a quality product. Names such as Booth, Gordon, Burrough and Tanqeray appeared. The murky dram shop of the 1700's gave way to brightly lit and ornate "gin palaces" of the 1800's. The Industrial Revolution was under way and thousands of workers poured into cities seeking better

standards of living and higher wages—and certainly places for social entertainment and activity. The gin distiller and retailer joined in providing such environments, opening public places, lavishly decorated with paintings, mahogany bars, mirrored walls, and, of course, pretty bar maids. Gin was becoming middle class. As the British Empire expanded so did the popularity of gin. Naval officers found gin a helpful additive to their bitters used as a preventive medicine in the West Indies, which became known as "pink gin." In the African campaigns, Indian quinine, also used as a medicine, was made more palatable by the addition of gin—eventually known as our gin and tonic. As returning naval heroes and officers retained their taste for gin, it began to lose its lower class connotations and became more socially acceptable. The "cocktail" age had arrived—partly by train—for as railways traversed the land, hotels sprung up around stations along with their convival restaurants. Waiting times were conveniently taken up with a drink or two. Gin crustas, daiseys, fixes, fizzes and flips, and, of course, the martini and collins, all helped to firmly establish the prestige of gin.

Geneva was available in America as long as any other spirit, imported throughout the colonial period and into the 1800s. Many times local imitation geneva was offered and recipes for making the substitute could be found in American distillers' manuals. Fleischmann in 1870 was reportedly the first major distiller of gin. Americans however, acquired their great enthusiam for gin during Prohibition. Just as the restriction of drinking during England's Gin Age led to an increase in the consumption of spirits so it happened on an even larger scale in the United States during the 1920's. A lot of it was imported gin, but even more was home made "bath tub" gin. Cocktails were now even more important as it was necessary to disguise the harsh raw spirits with juices, creams and other additives. It would take a long time for gin to recover from the damage done to its reputation during this period.

After Repeal, gin production in the United States was at about 4.7 million gallons in 1934 and increased to 6.8 million in 1936. Production remained relatively constant with only a slight decline until 1950 and the beginning of the trend to lighter spirits. From 1950 to 1955 gin production more than tripled and further large gains were experienced until the late 1960's when production started to level off to its current 27+ million gallons a years. Imported gins were never a significant factor until the late 1950's and early 1960's. In 1934 approximately 139,000 gallons were imported, and imports only reached a little over 300,000 gallons in 1945. It was not until *1960* that the million gallon import mark was reached, and this fugure continues to rise.

WHAT IS GIN AND WHAT ARE THE DIFFERENCES IN GINS?

In the production of gin the idea is first to remove any of the tastes and aromas of a distillate and then redistill the relatively neutral spirit with various botanicals which contribute their own unique flavor and aroma. The juniper berry is the primary botanical used, with coriander seed, lemon and orange peels, angelica root, licorice, cinnamon, etc., the precise combinations of which determine the individuality of a gin.

American, English and geneva are the most common gins. Though gin made in the United States and England may differ, they may both be labeled "London Dry," a descriptive term for the type of highly refined gin evolved from its Dutch ancestor in the 1700s. Geneva gin (or Holland) is more closely related to the original Dutch creation of de la Boe, its heavy and malty taste more reminiscent of a Scotch whisky than gin. Occasionally, you will see Old Tom, a sweetened gin, fairly popular in the past.

Whatever the type of gin, the same basic ingredient is required, alcohol. For gin, a fermented mash of grains are usually used to distill the alcohol. Other raw materials, such as molasses, are sometimes used and, indeed, necessitated by the tax advantages given by some countries to spirits made from the sugar cane. The types of grains used will be of greater or lesser importance, depending on the proof at which the alcohol is distilled. The higher the proof the less important the basic material; the lower the proof the more taste caracteristics from the grains

will be retained. In the United States, the alcohol for production of gin is distilled at a high proof and the grains used (usually fermented mashes of corn) are of little significance. In England the alcohol is distilled at a slightly lower proof and the grains (usually 75% corn, 15% barely and 10% other grains) are slightly more significant. The extreme example is geneva gin, distilled at a much lower proof with a formula of equal parts of corn, rye and barley, very recognizable in the taste.

There are American distilleries specializing in the production of high proof alcohol (grain neutral spirits) used to produce gin. These distilleries, located in the midwest, are close to the source of grain supplies, making it more economical for many gin producers to purchase their alcohol rather than produce it themselves. In England, alcohol is also either purchased from specialized distilleries or made by the producer of the gin similar to the custom in the United States. The basic spirit for geneva gin is usually produced in the same location as the final product. The grain neutral spirits used for making gin are produced in a continuous still.

Just as the characteristics of the grain formulas will affect the gin, so will the water. Treatment of the water used in the distilling process and also to reduce the gin to bottling strength will affect the final taste. Even after demineralizing and/or purifying the water will always retain some of its individuality. The grains and water used in the production of the alcohol destined for the gin distillery are important in another respect. The various combinations of grains and the mashing process will determine many of these secondary constituents which will be retained along with the neutral spirits. These secondary byproducts—acids, fusel oils, etc.—will be further tempered by the actual distillation of the alcohol, but there will be minute traces of the alcohol's origin carried over to the production of gin.

The redistilling of alcohol in combination with the botanicals, the size and shape of the still, the way in which the botanicals are introduced into the still, and, of course, the proof at which the gin is distilled, all play vital roles in the end product. The distiller first places his alcohol in a gin (pot) still of anywhere from hundreds to thousands of gallons capacity. He then adds his own formula of herbs and spices. These herbs and spices are either placed directly into the alcohol or suspended above in a mesh basket. The alcohol is then brought to boil, vapors rise to the top of the still and carry with them the essential oils of the botanicals.

The first and last portion of the vapors—known as "heads" and "tails"—are too heavily flavored and separated out into a "feints" receiver. The point at which the distiller separates the feints is critical to the quality of his gin. He is aided by several instruments to tell him the alcoholic strength as it comes from the still and the temperature. He also depends on the "spirit safe"—a glass enclosed container where condensing vapors are first collected—as a visual aid in monitoring the production operation. The feints will not be wasted; they will be redistilled to recover any alcohol for use in another distillation.

Every distiller jealously guards his secret formulas, some of which are several hundreds of years old. A great deal of research has been done on the various herbs, spices, roots and seeds used to flavor gin. Juniper berries from one region of the world differ markedly from those from another, and such distinctions are found in the other botanicals as well. As a result, a gin distiller will look to regions all over the world for those botanicals best suited to his needs. Juniper berries from Italy, coriander seed from Europe and Argentina, angelica root from Germany, cinnamon from Ceylon, orange peels from Seville, and licorice from Turkey; each selected for its particular characteristic, a result of the environment in which it was grown, and each contributing to the quality and flavor of the gin.

Gin need not be aged. When the flavored distilled spirit is condensed and collected in the gin receiver—a large holding tank—it is mixed with gin produced in previous distillation to insure uniformity in the final production. The gin, approximately 160 to 180 proof, is then reduced to the bottling strength desired by the individual distiller.

In England there is an additional difference in gin production. In the United States the distilling of the alcohol along with, or in the presence of the botanicals, the recovery of the gin is known as the "one shot" method—the flavored spirit is produced in a one-step operation. In England some distillers use a two-step process, contending that it produces a better product.

They produce their highly refined alcohol in one still, and in another adjacent still, the flavoring still, produce a heavily flavored spirit. The products of these two are then mixed to produce the final gin. In the United States the "two—shot" method is not permitted if the distiller wishes to label his gin as *distilled*.

The differences in the various types and brands of gin then depends on the quality, characteristics and proof at which the alcohol is distilled; secondly, on the methods and types of distilling apparatus used; and thirdly, and perhaps the most significant, are the quality and variety of the botanicals selected by the distiller. All of these factors will be tempered by the skill and knowledge of the individual distiller, many of whom have many years of experience, the history of their firms dating back hundreds of years, some of whom you may read about in the following pages.

BRANDS

BEEFEATER

Beefeater Gin is produced by the James Burrough Co., Ltd., founded by James Burrough in 1820. He had been trained in a chemist shop where he learned about the various herbs and their medicinal uses. He traveled in the United States and Canada for six years, and upon his return purchased a gin and liqueur business in Chelsea. Both gin and liqueurs were thought to have medicinal uses; and Burrough made products such as rosemary liqueur, blackberry brandy, sloe gin, calamus and, of course, Beefeater Gin.

Burrough chose the name Beefeater not only because he wanted something symbolic of London, but also to represent tradition and prestige. The Beefeater, the traditional guardian to the Tower of London and the Crown Jewels, was the oldest royal bodyguard, dating back to the time of William the Conqueror. Their uniform has been the same since the Tudors. The Beefeater reportedly received his name from the yeomen who were waiters for the King's table, that is "buffetiers."

Today Beefeater Gin remains a family-run business. The secret formula created by James Burrough is known only to the Burrough family and three trusted staff members. Each day, directors meet to taste samples of the daily production before any of it is permitted to leave the distillery. And every bottle of Beefeater has its own individual number, so at any time its history can be traced.

Beefeater Gin was being imported to the United States as early as 1917, when a shipment first arrived in New Orleans. For a long time Beefeater was selectively imported by the better clubs. But after World War II and the return of gin's popularity, Beefeater soon became what it is today—the No. 1 selling imported gin.

BOOTH'S

Booth's is one of the oldest names in the history of English gin. There were Booths in and around, Clerkenwell (the famous gin-distilling area known for its water) in the 16th and 17th centuries. Migrating from the north of England* the Booths had become established merchants involved with the brewing, wines, and spirit trade. Robert Booth was listed a a vintner in 1569; a John Booth was a member of the Vintner's Company in 1716; and a Robert Booth was trading as a wine cooper in 1742. In 1746 Daniel Booth was a known brewer and probably both he and Robert distilled gin as a sideline, as did most brewers of the time.

*The Booths had distilling connections in the north of England and may have been distantly related to the Wilkes, also known distillers. A John Booth married Elizabeth Wilkes. The family of descendants led most notably to John Wilkes Booth — actor and assassin.

Booth's Distilleries emerges as an established concern in the 1770s; it appears in the Directory of Merchants, a "Who's Who" of the *larger* merchants of the time. The firm then was headed by Philip Booth, while at the same time Philip's brother John was a distiller in Pentonville. Philip gradually expanded his business, acquiring property as well as influence within the trading circles of the city. In 1783 Philip along with eleven other distillers presented a request of the Treasury for a reduction in duties on certain spirits which had become too costly to produce.

Philip became well-established, residing in fashionable Russel Square where he married Elizabeth Wallis. She bore him six children, including three sons who joined their father in the business. Philip also lived the life of a country gentleman, acquiring other properties, one at Stanstead Abbotts, which he used for business. As distillers and rectifiers in Clerkenwell the business was known as "P. Booth & Sons," while the business at Stanstead Abbots was under the name and director of William Booth, Philip's oldest son. Philip was elected Sheriff of the City of London and Middlesex; but since he was well on in years and unable to carry out the duties involved, he had to decline the honor and died several years later.

Shortly before this, a new family partnership had been formed between John and Felix Booth, Philip's two other sons. They both had been involved with the business for sime time and had rebuilt the premises at Turnmill Street in Clerkenwell. Felix emerged as the abler and soon obtained full control of the business, which he kept expanding. He built a second distillery at Brentford and acquired a neighborhood brewery known as the Red Lion, which he rebuilt. Felix also built a hotel called the Royal, and his premises now covered eleven acres. The Brentford Distillery's granary alone could hold 3,000 tons of corn, and the bullock house had room for 300 head of cattle (distillers raised cattle, which could be fed the remains of the stillage as a profitable sideline).

By the 1840s, the Brentford Distillery was producing a million gallons a year and paying a revenue tax of 400,000 pound sterling. Felix Booth not only established himself in the business world but, following his father's path, socially as well. The industrial areas were built near some of the finest homes of the time. Carriages passed down the lanes and roads of the Brentford area along with wagons carrying the Booth merchandise. Felix Booth was elected Sheriff. He was once greatly honored by a visit to his Brentford Distillery of the Duke of Clarence, the future William IV.

The well-known trademark of the Booths, The Red Lion, could have several sources. The street which ran along the eastern side of the Clerkenwell Distillery was Red Lion Street (until 1936 when it was changed to Britton), and the brewery at Brentford was still named the Red Lion. And there was an old inn at Stanstead Abbotts known as the Red Lion, which dated back to 1538. There was also the Red Lion Inn at the Clerkenwell Distillery. The Red Lion itself was also to be found in the Scottish coat-of-arms, as referred to by Walter Scott:

> The dazzling field
> Where in proud Scotland's royal shield,
> The ruddy lion ramped in gold.

Or the Red Lion could have come directly from the crest of the Booths of Chelshire. Today it is the registered trademark of the House of Booth, and the Red Lion can be found on every bottle.

Meanwhile Felix Booth was adding to his distilleries other properties including Scottish branch and a cognac brandy distillery. Felix, who had a scientific bent, became interested in natural gas, and when the Brentford Gas Company was formed, Felix Booth was its first chairman. Also, with the new banking system needed for that day's economy, Felix Booth was one of the original directors of the London Joint Stock Bank, opened in 1836.

One of his best known ventures was his financing of the Arctic Exploration of Captain John Ross, who sought a Northwest Passage. While the Admiralty had backed the initial voyage, it would not finance the second, and the Parliament offered a 20,000 pound reward for discovery of a Northwest Passage. Although Booth was interested in the voyage, he would not

finance it until the reward was withdrawn because he did not want anyone to think he was backing the exploration for reasons other than scientific. The voyage lasted four years and crew and ship had been given up for lost. Although no Northwest Passage was found by the expedition, much new land was discovered and mapped. The expedition also established the true position of the magnetic North Pole. Today you can see traces of the expedition on any map of the area, and still read references to the Gulf of Boothia and Boothia Peninsula, named in honor of the expedition's backer. A baronetcy was conferred on Booth for his support of it (which had been kept secret) and he was honored with a Fellowship in the Royal Society.

Felix Booth's life and work had been one of continued success with few exceptions. One of these exceptions was a fire at the Brentford Distillery caused when escaping vapors from the plant were exploded by the gas lights recently installed. Although there was considerable damage, the spirits were cut off from the fire and disaster was avoided by the help of the work people and servants of the neighborhood. Sir Felix took out a large ad in the Times the following day, giving full details of the fire and praising those who had helped.

Since Felix Booth was a lifelong bachelor, and survived both his partner-brothers, in 1850 his estate as well as his barony passed to his nephew, Williamson, the eldest son of Felix's brother, William. In 1877, Williamson's brother, Charles, succeeded to the barony. When Sir Charles died in 1896 he left no male heirs and his estate was divided among the five married daughters of Charles' brother, Henry.

In Sir Felix's time grain was brought up the river to the Brentford Distillery, but in 1923 another distillery owned by Watney (John) was added to the Booth's. The grain is now first processed and distilled there and the grain alcohol in bulk is sent along to the other Booth distillery for making into gin. Here the spirit is further rectified (redistilled) and flavored with the various botanicals.

After the death of Sir Charles, the Booth's business was incorporated with Grimbles Distillery, Ltd., and registered in 1897 as Booth's Distillery, Ltd. In 1937 Booth's joined the DCL. Booth's Distillery also produces House of Lords and High & Dry Gin and when they acquired the Sanderson firm came into control of Vat 69 Scotch whisky. Booth's had also been a pioneer in bottling bonded gin for export since 1850, when the export director, James Field, petitioned the House of Commons for the right to do so.

FLEISCHMANN'S

Fleischmann is believed to be the first major American distiller of gin. (See Fleischmann in blended whiskey section.)

GILBEY'S

Gilbey's, known in the United States primarily as producers of gin and vodka, started out as a wine firm, and is still prominently identified with the wine trade in England and Europe. Today, Gilbey's is one of the largest producers and distributors of wines and spirits in the world, wine accounting for about one-third of its total business. In the United States, Gilbey's is the number two selling gin and their vodka is number four.

Alfred and Walter Gilbey, twenty-four and twenty-six years old when the Crimean War was ending in 1856, were civilian clerks in the English army's pay department. They were wondering what type of business they could get into. The men had little experience and even less capital, but they did have a family name and an older brother with an idea. Their grandfather, Daniel Gilbey (born 1759). had been the owner of three inns, and their father, Henry Gilbey (born 1789), the proprietor of the coach run along one of the main roads, a valuable franchise until locomotives took over the coach trade because of their faster services. The business misfortune of their father taught the Gilbey brothers an important lesson.

Before the war, Alfred had worked in a wine business partially owned by his older brother Henry. Henry's advice to his brothers was that they go into the retail wine trade, offer a sound wine at a reasonable price, and settle for a small profit. In February of 1857 "W. & A. Gilbey," wine merchants, began to specialize in wines from South Africa that were within the Empire and which received preferential treatment in comparison to the duties charged on French imports. The Gilbeys were able to offer their customers good, reasonably priced wines, and they soon attracted an entirely new clientele for wine, which had previously been an item affordable primarily by the upper classes. The direction of sales to the middle class put over 20,000 customers on their books in their first few months of business. In 1860, England lowered French import duties in a political concession, thus removing the advantage that colonial wines had enjoyed. Unlike their father, who had been unable to capitalize on changing events, they switched their strategy—applying it now to French wines. They offered a sound French wine at a reasonable price for the middle class consumer. Other wine merchants looked askance at the practice of selling French wines at a lower price, as they were used to dealing in the most costly products appreciated by wealthier patrons.

Taking advantage of another turn of events—a change in the law which allowed the selling of single bottles of wine at the retail level—the Gilbeys began distributing their wine through agents rather than dealing directly with each of their customers. The agents called upon retail outlets, making Gilbey's wine more conveniently available to the average buyer. Many of these agents were railroad station masters who where ideally located for receiving and distributing Gilbey's wine, giving an ironic twist to the family history, this time the Gilbey's being able to make use of the railroad.

Other family members were taken into the business as it grew increasingly successful: Henry and Charles Gold, two brothers-in-law, headed up new offices in Dublin and Edinburgh, two nephews, James and Henry Blyth—the latter of whom had a good head for figures—eventually took charge of financial matters and kept the company on a sound basis; Henry Gringling, another relative, joined the firm; and even brother Henry decided to get into the business. The Gilbey, Gold,Blyth and Gringling names have been on the door of the directors room for over four generations.

In 1863, Alfred Gilbey and James Blyth—who had already traveled to South Africa when the company was involved in Cape wine—began their first tour of Europe. Their objective was to go to the source of their enterprise and deal directly with the growers and vintners in France. They established contacts with the growers and gained first-hand knowledge of production of the export possibilities which affected their wine trade. Alfred Gilbey kept a detailed notebook of successive annual trips which became the basis for his book on wines. In 1875, the Gilbeys bought their own French vineyard—Chateau Loudenne, which provided the Gilbeys with their own wine producing facility and served as a depot for their other wine purchases. The vineyard also gave them a special accord with other French growers and an enviable marketplace prestige.

Gilbey's further expanded their business interest by entering the whiskey trade, marketing both a Scotch and Irish whiskey. Once again they went directly to the source of their business, buying several distilleries, Glen Spey in 1887, Strathmill in 1895 and Knockando in 1904. These three distilleries currently turn out more than 300,000 gallons of whiskey annually. By 1890 Gilbey's could boast of a sizeable stable of 172 wines and 78 spirits; one out of every seven bottles of wine and one out of every forty-two bottles of spirits carried the Gilbey label. It was also during this period of expansion that the Gilbey's opened their gin distillery in Camden Town (in 1872) and began the business by which they would become known around the world.

Another feature of the growth of Gilbey's would be their network of distributorships which they would build up with other established firms. They made arrangements to handle the whiskeys of the well-known Irish distiller, John Jameson, and they made contracts for the famous rum producers, Bacardi, to distribute Gilbey's Scotch whisky in the United States. Even more important was the building of their own distilleries overseas, in Australia and Canada, for

both the production of whisky and gin. With the Cinzano firm they made a reciprocal agreement, allowing the well-known makers of vermouth to distill Gilbey's Gin according to the London formula while they in turn handled the distribution of Cinzano's products.

Gilbey's Gin attained a considerable reputation in the United States during Prohibition and this, of course, invited imitation and the counterfeiting of the Gilbey label. In order to safeguard their reputation the Gilbey 's came out with a frosted square bottle, sandblasted on three sides with the back of the bottle left clear. A label, with printing on both sides was then affixed to the front of the bottle but which was visible through the back of the bottle. The use of this bottle was extremely effective in discouraging imitations since the manufacture of the bottle was a costly and difficult process to duplicate.

After Repeal of Prohibition in the United States the Gilbey's continued their knack for expansion by making arrangements with National Distillers to produce Gilbey's gin in the United States. In 1962 Gilbey's joined the IDV, a large conglomerate of distillers and vintners. Through their various subsidiaries, Gilbey's operates over 600 retail shops and 4,000 pubs.

GORDON'S

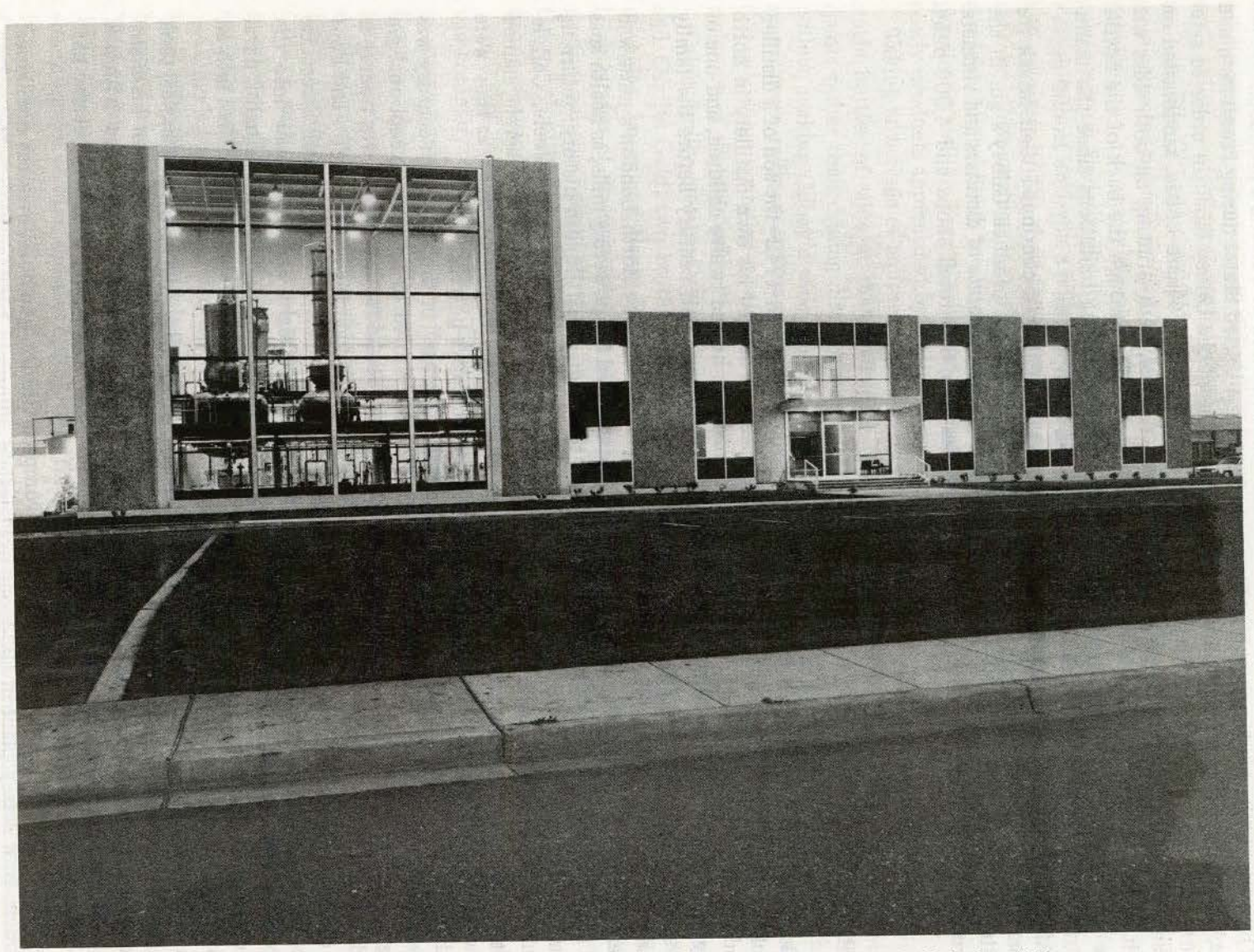
Gordon's founder, Alexander Gordon, was born in Scotland in 1742—the son of a distiller. He made his way to England and in 1769 he married and started his own distillery in north London. His marriage proved as productive as his business: he had twelve children, and one of his grandchildren married Edward Tanqueray in 1837, over a half century before the family names would merge into a single gin distilling company.

Like so many others, Alexander Gordon had been attracted by north London's pure well waters, famous since the Roman conquest. The waters, used for powering mills, as health spas and for drinking, gave respite to the obscure and to the greats of English history: returning crusaders, Shakespeare, Milton, Keats, Mill, Spencer, Goldsmith, Addison, Steele, Carlyle Cromwell. Some of the wells were particularly celebrated—Clerkenwell, for example, named for the *clerics* who performed miracle plays in its vicinity, Dr. Sadler's wells, as they were known after the Reformation, became famous for their curative powers.

Although gin had long been popular in England, the "gin age" of the early 18th century was known for its production of poor quality spirit. Gordon wanted to make an exceptional gin using the finest ingredients. By 1783, he had established a sound reputation and was trading as Gordon & Co. Ten years later he formed a partnership with Malachi Foot. Gordon and Foot was dissolved in 1797 and Alexander began work on the new distillery in Goswell Street. He took his son, Charles Gordon, and two other partners—Knight and Spackman—into the business and by 1800 the Gordon Distillery was producing the gin preferred by English naval officers. Gordon's was carried from port to port, a practice which eventually solidified into an export trade.

In 1823, Alexander Gordon was succeeded by his son Charles. His son, also Charles, took over in 1849. Charles II lived until 1899 and had a knack for inventions. One of his many patents was for a breech-loading gun. Just before his death, Gordon merged with the Tanqeray firm, forming a limited liability company. In 1922, the joint company became part of the Distillers Company Ltd.

A steadily increasing demand for their gin prompted Gordon's to build overseas distilleries: A Linden, New Jersey plant in 1933; one in Plainfield, Illinois in 1966; another in Union City, California in 1971. Other distilleries were inaugurated in South Africa, New Zealand, Canada, Spain and Jamaica, and every one followed the exact formula used by Gordon's London distillery. The London distillery was partially destroyed during World War II, but some of its stills—many over 150 years old—were spared. After reconstruction, it became the largest gin distillery in the world. Today Gordon's is the number one selling gin in England, the United States and the world.



The Distillers Company Limited' beautiful new plant at Union City, California. To the left is the still house showing the traditional pot "gin" still, approximately 4,000 gallon capacity (far left) and a vodka column (center). Photo courtesy The Distillers Company Limited

TANQUERAY

The Tanqueray family has a long and distinguished history, dating back to the crusades, when they fought under King Richard I. In fact, on their return from the desert, returning crusaders made it a point to visit Finsbury on the outskirts of London, an area known for its pure, refreshing water. To this area in 1740 came Charles Tanqueray to begin distilling gin.

In the early 1700s, the infamous "gin age," a great deal of rough and raw spirit was being produced and sold as gin. It was in this environment that Charles Tanqueray created a formula for what he was determined would be a superior gin, one appealing to the discriminating taste. His secret formula is still used, closely guarded by his great-great-grandson, P. John Tanqueray.

Tanqueray Gin was supplied to many of the British colonies and a mainstay in the provisions of ship captains. They had acquired a taste for the gin, which was stored in two-gallon stone jars. The present distinctive shape of the Tanqueray bottle resembles an English fireplug (to put out the fire of a parched throat and palate?). The crest on the bottle was bestowed by the Royal College of Heralds To Edward Tanqueray shortly after establishment of the Bloomsbury, London Distillery. The crossed pikes are recognition of the Tanqueray family's service during the Crusades.

Tanqueray Gin was appreciated by a select following, but in the 1950s began to attract attention of the American consumer. In the 1950s interest increased phenomenally. Within two years the United States was absorbing over 80% of the Tanqueray produced, and the number of bottles purchased jumped 1700 percent! Today the United States still remains the No. 1 market for Tanqueray, now the No. 2 imported gin.

In the latter part of the 1800s the Tanqueray firm merged with the Gordon Company and both then joined the Distillers Company in 1922.

(f) Class 6; "Rum" is an alcoholic distillate from the fermented juice of sugar cane, sugar cane syrup, sugar cane molasses, or other sugar cane byproducts, produced at less than 190° proof in such a manner that the distillate possesses the taste, aroma and characteristics generally attributed to rum, and bottled at not less than 80° proof; and also includes mixtures solely of such distillates.

Section 5.22 Title 27 ATF Reg.

RUM

Rum is possibly the oldest distilled spirit in the world and, like gin, has had its ups and downs throughout history. Today rum, along with the other "clear" liquors and the trend to lightness, is definitely on its way up with over 15 million gallons entering trade channels in 1974. Most of the rum produced today comes from Puerto Rico (over 11 million gallons in 1974) while a little over 1-1/2 million gallons was produced within the United States, mostly in Massachusetts, harking back to the days of the "three-cornered trade" between Africa, the West Indies and New England. The Virgin Islands is the third largest producer of rum (over 1 million gallons in 1974) while Jamaica is next, best known for its heavier-bodied pot stilled rums. Over the last fifteen years rum consumption has enjoyed a tremendous success, increasing in sales close to 300% while its share of the market has risen from 2.1% in 1964 to 3.5% in 1974.

While the "discovery" of rum may possibly be traced back to 800 B.C.* its real historical significance did not occur until seafaring Arabs brought back the sugar cane which they had found in Southeast Asia. Alexander the Great was also known to have carried sugar cane plantings on his return from travels in India in 326 B.C. The Portuguese would later find sugar cane growing in Cypress. As the Arabs continued to spread their culture into Europe through the Spanish peninsula, reaching as far as the Pyrenees in 720 A.D., they carried with them their "honey bearing reed." The plant would not grow well in Spain but the Canary Islands were found to be a more suitable environment. Columbus carried cane plantings with him on his second voyage to Haiti and thus began the Western Hemisphere's sugar plantations.

When Ponce de Leon arrived in Puerto Rico in 1508 he found sugar cane prospering throughout the West Indies. Ponce planted many acres himself at a place called Granja del Toa, about ten miles south of San Juan where he lived. It wasn't long before the colonial Spaniards were enjoying the fiery liquor from the fermented juice of the cane which they called *brebaje*. And since they had the knowledge of how to distill it was only natural that they would begin to experiment with their new found drink. By 1526 there were already reports of local Indian natives getting drunk on the new spirit and "rum" was on its way to social, economic and political importance.

The name rum itself has several possible origins. The Latin for sugar "saccharum officinarum" offered a double opportunity to abbreviate while "rumbustion" was a common term for a fracas or roughhousing, not an uncommon occurrence among rum drinkers. Rumbullion had similar connotations. The word "rummy" at one time was a complimentary phrase, implying

*The source for this contention is open to question (see Chapter One).

that the person was a "good guy." When Admiral Vernon (1684-1757) of the British fleet replaced his crew's beer rations with the liquor from the West Indies, the ship's crew referred to the Admiral as "Old Rummy."* Coincidently, the use of rum helped in combating scurvy, especially when mixed with the juice of fresh limes. The Spaniards were known to appreciate the heavy *aroma* of the liquor and perhaps the most likely origin of the name was the evolution of the Spanish aroma, roma, rom, and finally, rum.

Whatever the source of the name, rum soon became an international beverage. In almost every country rum was *the* drink long before the emergence of the various domestic whiskeys. Ships and sailors carried their "demon rum" and "kill devil" around the world from the shores and islands to the northern coasts of America, to Europe and the British Isles. In 1669 there were over 300 "grog" shops in London alone and rum became the major imported beverage. In the 1700s Ireland imported 148,370 gallons of rum which increased to over 2 million gallons in 1771 as a result of preferential duties granted to influential plantation owners. Rum imports became a major competitor to the Irish distillers and France had to impose an embargo on rum when it threatened her brandy industry.

In North America rum quickly became an important part of social, economic and political life. Canada's first distillery was for the production of rum, which soon became a favorite drink. High proofed rums were almost required as a sort of human anti-freeze in the sometimes sub-zero weather. In New England the colonists enjoyed many fermented beverages: Beer, cider, perry and they did import wine and brandy, but rum was by far the predominant drink. By 1728 over 2 million gallons were imported. Taverns were a prerequisite for every town. Those who built and operated them were accorded special privileges. Soon the colonies were importing molasses to produce their own rum and a distilling industry began to flourish in Salem, Medford, Newport and Boston.

Rum was used on any and all occasions. During childbirth the mother was given sufficient amounts to help her through delivery and the baby was usually administered a few sips to welcome him into the world. Rum was mixed with various seeds and herbs to be used as a medicine. It was given to patients during operations and the doctor would take a drink to celebrate a successful operation, or to console himself if he failed. At houseraisings and any social event a few kegs of rum were essential. But most of all rum was just simply a drink to make the harsh life and hard work of the colonists a little less dreary.

Many of the drinks which we know today were first made with rum; flips, groggs, slings, etc. Particular drinks became well known such as the Yard of Flannel (rum, cider, spices and eggs), hot buttered rum, and the Jamaican Julep preceded it Kentucky cousin. Other drinks with mysterious names like "rattle-skull" and "vengence" were known for their potency. Rum was always offered a passing traveler or visiting guest; a rum punch bowl was usually an invitation for everyone to help themselves. The term punch was derived from the Hindu or Sanskrit *panca* meaning "five," signifying the five main ingredients (tea, water, lemon juice, sugar and arrack—a type of rum). One of the largest punches ever made during the 1700s was "served" in a large marble basin and contained 1200 bottles of rum, 1200 bottles of wine, 400 quarts of water, 600 pounds of sugar, the juice of 2600 lemons, and some spices—all to serve 600 guests. Now, that's entertainment!

Rum was also freely distributed during elections. George Washington made the best use of 75 gallons of rum and gained a seat with the Virginia House of Burgesses in 1758. And when talk would turn to politics men often found themselves at "loggerheads," a term derived from the making of hot drinks such as a rum flip—variously a combination of rum and beer, sweetened and then heated by immersing the end of a piece of fireplace equipment known as a "loggerhead" into the drink. At times when a political discussion became "heated" the loggerhead often served as a handy weapon to drive home a point.

*Later when Vernon had the rum rations watered down the sailors lost their enthusiasm for the Admiral. The diluted ration becam known as "grogg" in reference to the grogram cloak the Admiral always wore. The use of rum as a ration is also credited to an Admiral Blake as early as the 1600s.

Rum itself was often the topic of political discussions, first becoming an issue in 1733 when the English government passed an act which placed a prohibitive duty on molasses of non-British origin. Rum was an important part of New England's economy, not only in the trade with other colonies and the Indians (in exchange for furs) but as a major export item, especially between the African coast and the West Indies as part of the triangular trade of molasses, rum and slaves. Since molasses from the French islands was less expensive and a better quality, the colonists simply ignored the custom duties and smuggling became just a normal part of the shipping trade. The rum trade was further threatened by the passage of the Sugar Act in 1764. While the act reduced the duty on imported molasses it also attempted to tighten the grip on shipping and reduce smuggling. But the English were soon to learn that the rum trade was nothing to mess with. By 1775 over 12 million gallons a year were being consumed in the colonies and as John Adams observed: ". . .that rum was an essential ingredient in the American Revolution." Even Paul Revere, *before* he set out on his ride to tell everyone that the English were coming, stopped off at the distillery of Issac Hall (who was also Captain of the Minutemen) for a couple of quick drinks of Medford rum!

The Molasses and Sugar Acts were not the only examples of how politics and the liquor industry would affect one another in early America. A still more serious blow would come to the rum trade as a result of the Embargo Act of 1807 which effectively prohibited the importation of molasses. A year later the abolition of the slave trade sealed the fate of rum and the distilling industries in New England began to close down, one after another. Less expensive and more readily available domestic whiskeys would begin to climb to prominence and while rum would continue to be produced and traded it would never again regain the dominant position it once held. During the early 1800s the domestic spirits industries throughout the world would begin to eclipse rum as the predominant drink within their respective countries. In England, Scotland, Ireland, as well as the United States, rum, hampered by protective import duties and the high costs of transportation, would have to take a back seat to emerging native products.

Rum would again make a name for itself toward the end of the 19th century when American soldiers fighting in Cuba found that the island's rum mixed with the new American soft drink, Coca Cola. They christened the drink "Cuba Libre," the freedom of Cuba. By the turn of the century other mixed drinks using rum were becoming fashionable, especially daiquiris and the Bacardi Cocktail. Rum would also help fill the void created by Prohibition in the United States, joining the wave of "imports" in the 1920s along what became known as Rum Row, the 12-mile limit along the coast. A fledging airline, PanAm, got off the ground with the business of flying thirsty Americans back and forth from Florida to Havana, Cuba. Salesmen for the airline would stand on the street corners of Miami shouting, "Fly to Havana and bathe in Bacardi."

After Repeal, rum production and imports began a slow and steady rise but never really made any significant gains until the early 1960s. Rum fit perfectly into the trend to lighter spirits and mixed well in a variety of cocktails, many made popular by successful restauranteurs like Trader Vic and Don the Beachcomber. John Kennedy, not exactly a heavy drinker, was known to like daiquiries—not a bad endorsement. Distillers throughout the world began to see the possibilities for rum in contemporary markets. Seagram's built a modern rum distillery in Canada to meet the increasing demand. And today, rum is beginning to find its way back into the countries throughout the world and becoming what it started out to be, an international drink.

HOW IS RUM MADE AND WHAT ARE THE DIFFERENCES IN RUMS?

Rum is one of the world's greatest byproducts, derived either directly or indirectly from sugar cane. And it can be made anywhere in the world, anywhere sugar cane grows or sugar

The harvesting of the sugar cane. Photo courtesy Rums of Puerto Rico.

cane byproducts can be imported. But like the production of any commodity, it is always most economical to get as close to the source of raw materials as possible, and for sugar cane that means the tropical zones where it thrives best. Today most rum is made in the West Indies, especially the islands of Puerto Rico, Virgin Islands, Jamaica, Martinique, Barbados and Trinidad, and the adjacent areas of French and British Guiana—all names which have lent themselves to well known types of rum.

Rum, unlike most other distilled spirits, does not have to look for a source of fermentable sugar since it starts with sugar. The distiller has three choices: He can extract the juice of the cane and use it directly to produce a fermented beverage, or he can first convert the juice into a syrup or, as is usually the case, he can first produce sugar from the cane juice and then use the residual molasses to make his rum. Obviously, it is most economical to get two products from a single raw material and as a result most rum is produced from the residual molasses, although there are certain rums noted for their use of cane juice, particularly those from Martinique. In any case the sugar cane is first crushed and the juice extracted. If the juice is to be used to produce sugar, the juice is boiled to evaporate the water. The concentrated juice is then placed in high speed centrifugal devices in order to separate the sugar from the rest of the mixture. As the juice is spun around at high speed the sugar is crystallized and separated. The remains—known as molasses—still contains about 5% sugar and it is this molasses which will be fermented to produce the alcohol to be distilled into rum.

Like the grains used to make various whiskeys, the sugar cane, and as a result its byproducts, will be affected by the environment in which the cane was grown. The individuality of a rum therefore will partly depend on its place of origin. The soil and climate are particularly important in this respect. Haiti, for instance, shares not only the language of France, but has a soil similar to the limey and calerous Cognac district. Haitian rum distillers even use a similar classification system: 1, 2, 3, and 5 stars to signify the distinct grades of their smooth "brandy-like" rums. The local characteristics of the water supply will play a vital role in determining the final taste of a rum, from the irrigation of the cane fields to its use in the mashing, distilling and bottling processes. The water that flows through the jungles of the Phillipines on its way to play its part in the making of Batavian rum is very different from the water pumped from subterranean levels to irrigate the cane fields of Barbados.

Before any rum can be made, the sugar in the molasses must first be converted into alcohol, a process known as *fermentation*. The molasses is mixed with water and *yeasts* are introduced to begin the chemical reaction which will change the sugars into alcohol and carbon dioxide. The types of yeasts used in the fermentation process are one of the most important determinants of the final rum produced, both in the unique qualities they impart to the fermented liquid and the way in which they affect the actual fermentation process. In some cases natural yeasts found floating in the air are allowed to ferment the sugars. Other distillers prefer to use cultured yeast, which they have carefully selected for its quality and effect on the rum. These cultured yeasts are continually being prepared and maintained in the distillers' laboratories in order to insure a consistency in the fermentation process from one time to the next. The use of wild or cultured yeasts will further affect the fermentation process in the time it takes to convert the sugars into alcohol. Natural wild yeasts take much longer to ferment the sugar into alcohol than cultured yeasts which complete the job in a relatively short time. The time involved is extremely important because the longer the fermentation process takes the more time there is for side reaction to occur. During such side reactions other secondary constituents are created which will become part of the final rum produced. Cultured yeast can complete the fermentation process in several days while the wild yeasts might take up to twenty days. The importance of the yeasts used can be seen in the resulting types of rum; wild yeasts are used in the production of the heavier bodied rums of Jamaica, Java and Guiana while cultured yeasts are used for making of the lighter rums such as those from Puerto Rico.

A unique feature of the fermentation process is the use of a portion of the remains from a previous distillation known as "dunder." Similar to the production of a sour mash whiskey, the purpose is to achieve consistent and optimum conditions for fermentation. Another

variation which is used by some distillers of heavier bodied rums is the addition of the skimmings from the sugar boilers to the fermenting liquid. And yet another distinctive feature used by distillers in Java is the addition of little cakes of rice which contribute to the characteristic aromatic flavor of Batavian rums.

After fermentation is complete the sugar containing liquid has been converted into a solution of about 7% alcohol (i.e. 14° proof). All we have to do now is separate the alcohol from most of the other liquid and we will have our rum. Both pot stills and continuous stills are used in the production of rum. The type of still used will be an important factor in determining the quality and character of the rum. When the alcoholic liquid is placed in a pot still the first distillation produces a "low wine" which is then redistilled in a second pot still to obtain a more refined product. Only the middle portion of this second distillation is used as rum. The first and last portions—the "heads" and "tails"—are separated from the middle portion and collected into a "feints" receiver to be redistilled at a later time to ensure no alcohol is wasted. When a continuous still is used the alcoholic liquid is fed into the top of a column and allowed to begin its downward flow while live steam is introduced at the bottom of the column. As the steam rises throughout the column it vaporizes the alcohol within. Like the second distillation of the pot still only the middle portion, known as the Madilla, is used for rum. The proof at which a rum is distilled will go a long way in determining its final flavor, aroma and body. Once again, proof referring to the percentage of alcohol which is obtained after distillation. In general the continuous still produces a distillate of higher alcoholic content and is therefore "purer" while the pot still produces a lower proofed spirit heavier in flavor and character.

After distillation the rums are suitably aged in wood for a period of anywhere from one to fifteen years. The length of aging will vary according to the desires of the distiller and the character of the rum. Heavier bodied rums require more aging, time to mellow the secondary constituents produced during fermentation and retained by lower distillation proofs which will contribute to their characteristic flavor, aroma and body. Lighter, higher proofed rums require less aging. After aging these lighter rums are made even more so by filtering either through charcoal and/or sand which further removes the various flavoring constituents. Most rums after they are aged are blended to create a balanced and consistent product. And while most rums are blends of various distillations and ages of the same type of still, i.e. rums produced in a column still are blended with other rums produced in the same still albeit of a different age, there are instances of rums produced in a pot still blended with those produced in a column still (some Jamaican rums are of this sort). New England rum has the distinction of being the only straight, unblended rum.

Rums can be broadly classified into two main types: The light and dry and the heavy and flavorful. Traditionally, certain rum producing areas had become known for one or the other. Jamaica, for example, had always been known for its heavy pot stilled rums while Puerto Rico produced its characteristically light, dry rums. The rums of Java, most of which are shipped to the Netherland (where they are well known for their contribution in the making of Swedish Punch) are characteristically pungent. The high proofed Demerara rums (so named after the crocodile-infested river along where the suger cane grows in Guiana) were traditionally exported to the far north and used as a deterrent against the cold.

But today the lines have been somewhat blurred as rum distilleries engage in the production and blending of both types. And most areas usually make a rum of somewhat less character and quality for local consumption. Today, by far the majority of rum produced is the light and dry type which fits perfectly into the trend to lightness. While the lighter spirits are suitable for mixing in a variety of cocktails they cannot really inform the imbiber of what the taste of rum is all about. For this he must turn to the fuller, heavier bodied, richly flavored rums.

BRANDS

APPLETON JAMAICA RUMS

J. Wray & Nephew Company, producer of Appleton Rums, began in 1825 in Kingston, Jamaica, where John Wray set up shop as proprietor of the Shakespeare Tavern. Part of John's trade included the blending and bottling of the same rum that he sold at the tavern. The rum trade proved so successful that by 1862 John took his nephew, Charles James Ward, into partnership and moved the business to a larger quarters (the company still owns the tavern, however). The firm was now conveniently located near the wharves to where the rum was shipped from around the island, since no other form of transporation was convenient. Small wind-driven craft called "droghers" would bring kegs of rum to the port. Several years later John Wray retired and nephew Ward became the sole owner, carrying on and expanding the business considerably.

Ward saw the company through some difficult moments when a fire swept Kingston in 1882, destroying a large section of the city. Later, another fire resulting from the 1907 earthquake destroyed much of the company's buildings. Even though Ward was approaching his seventieth year, he energetically began a building program and within two years had the operation doing better than ever.

The rums produced by the Wray Company were identified by the color of the wax used to seal the corks in the bottles. White wax was used for "White Wing," black wax for "Black Seal," red wax for "Red Rose," and so on. Many of the company's rums won awards at the various international expositions. In London, 1862, they won three gold medals and of all the winners at that time, they are the only ones still producing a rum. It wasn't long before Charles Ward expanded his holdings to include several sugar plantations as well as various buildings adjacent to the company's offices and plant.

After Charles Ward died in 1913 the company was controlled by trustees until it was sold to the Lindo Company, which added the Appleton Estates to the company's holdings. During World War II when whiskey was in short supply, the Wray Company introduced Appleton Special which became noted for its smoothness. Since then the reputation of Appleton Jamaica Rum has continued to spread, and today is one of the most respected rums in the world.

BACARDI

Don Facundo Bacardi was born in 1806 in Catalonia, Spain, where his father was a merchant. As the youngest of four sons, Don Facundo sought opportunity in the New World, as did many others in the 1830s. He settled in Santiago, Cuba, joining a large colony of fellow Catalonians. As his father and brothers before, he worked as a merchant. At age twenty-seven he married Amalia Victoria Moreau, the daughter of a Bonapartist family that had fled France after Napoleon's defeat at Waterloo.

Don Facundo started making rum as a personal venture. He wanted to produce a light rum that could be consumed straight, without the harshness that was so common. It is not known how long he experimented or what methods he tried before he became satisfied. He then served his rum to his friends and visitors to his wine shop and was happy that it pleased everyone who tasted it.

When Don Facundo heard there was a small rum distillery for sale at a modest price, he decided to buy it and establish a business. He bought an ancient cast iron pot still, a tinroofed shed, and some fermenting tanks and barrels for $3,500 from a man named Nunes on February 4, 1862. To commemorate the event the new proprietor's son planted a coconut tree near the entrance to the plant, a tree which flourished as long as the firm did.

The reputation of Don Facundo's new, light rum soon spread to the planters and peasants alike, and only fourteen years later, in 1876, his light rum won a gold medal for excellence at the International Exposition in Philadelphia. Don Facundo was forty-six years old when he started his rum business and his four children by Amalia were able to help in various ways: Emilio in the office; Facundo in the distillery; and Jose by assisting with sales and promotion. The daughter, also named Amalia, married Enrique Schuey Chassin, who later became a partner.

Emilio Bacardi had become politically active about this time and was a supporter of Cuban independence from Spain. He worked with the underground free-Cuba movement by collecting funds, distributing newspapers, and carrying messages. He was finally exiled to an island off the coast of Africa. When he returned, he was elected Mayor of Santiago after Cuban independence and later severed as a Senator in the first self government.

Don Facundo retired from the company after the 1876 Exposition and a partnership was formed among his sons and son-in-law.

The Bacardi firm flourished and its popularity grew in many different areas. In 1892 the future Spanish king, Alfonso XIII, fell ill with the grippe at a country residence outside of Madrid, and the royal physician prescribed Bacardi Rum. The prince then fell into an easy, restful sleep—and his fever passed! The royal court was so enthusiastic about the Prince's recovery that a letter was sent to the Bacardi firm thanking them for producing so wonderful an elixir. As a result the coat-of-arms of 19th century Spain is on every Bacardi label along with the numerous awards they have won throughout the world.

The rum's popularity got a boost in another direction when an American engineer, Jennings Cox, wanted to treat his visiting friends to something different. It was Bacardi Rum and lime juice, and it became known by the name of the mines where Jennings worked—Daiquiri. The mines themselves were named for the hamlet nearby. Thus was born one of the great drinks of the world.

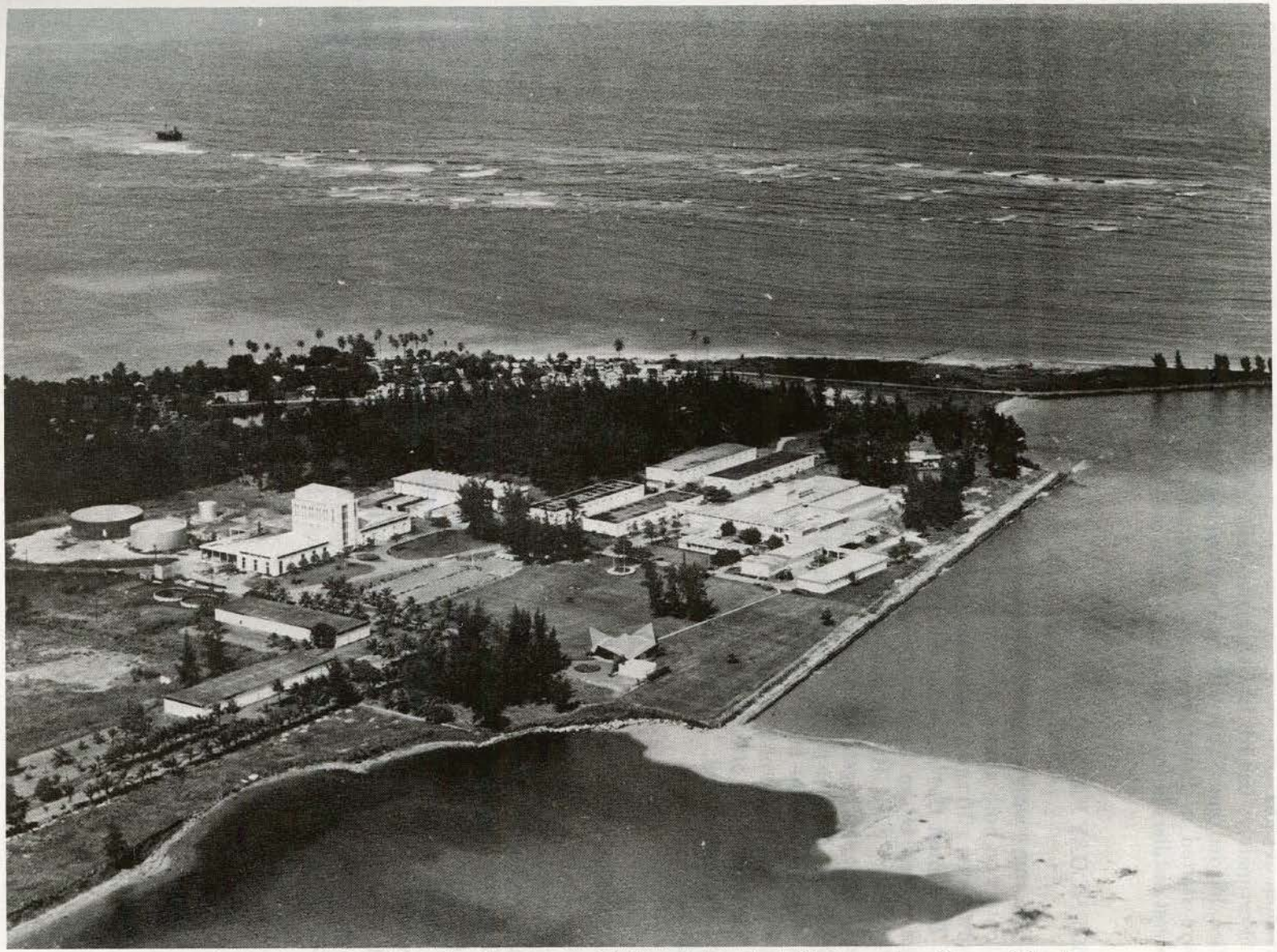
Another drink to help spread the popularity of Bacardi came about when the United States Army entered the Cuban struggle for freedom in 1898 after the sinking of the battleship Maine. With the army came "Coca Cola." When a U.S. Army lieutenant walked into a Havana bar and ordered Bacardi rum, he noticed his fellow officers drinking Coco Cola.* He mixed his rum with "Coke" and the drink was christened "Cuba Libre." Bacardi also increased its sales during Prohibition and helped to quench the thirst of dry America.

With the increased demand for Bacardi, production was begun in 1930 outside of Cuba, namely in Mexico. But the world-wide economic slump slowed business. Enrique Schuey asked his son-in-law, Jose M. Bosch, who worked for the National City Bank of New York, to go to Mexico and liquidate the operation. Bosch, after a survey, recommended that the Bacardi operation be maintained instead. He was given the job of setting the company on the road to profit, which he did in two years. After Prohibition, Bosch was instrumental in allotting distribution rights for Bacardi and he wisely avoided oversupplying the market.

Bosch was also aware that Bacardi was at a disadvantage because America tariff regulations imposed a duty on all rum from outside the U.S. Territories. So in 1935 he purchased land in Puerto Rico which later became the site of a Bacardi distillery. With increased availability, Bacardi rum drinks became very fashionable: The "Bacardi Cocktail," a "pink daiquiri," made with Bacardi rum and colored pink with grenadine had its day in court. For in 1936 the Bacardi Company, to protect their reputation, argued to the Supreme Court of New York that a "Bacardi Cocktail" could be made only with Bacardi rum. The court ruled in their favor—so watch out, all you bartenders!

In 1960 the Communist regime of Fidel Castro confiscated the Bacardi properties in Cuba, including their distillery and breweries which produced the leading brand of beer, Hatuey.

*It was many years before the Coca Cola Company agreed to any joint advertisng with Bacardi but eventually they agreed in 1967 and the venture proved helpful to both firms.



The Bacardi distillery at Palo Seco, San Juan — world's largest rum plant. Photo courtesy Rums of Puerto Rico.

Losses totalled $76 million. As fate would have it, the coconut tree that had been planted when the company began and had flourished all those years, died—as did "Cuba Libre," the freedom of Cuba.

Fortunately, Bacardi had expanded into other markets and was being produced in Puerto Rico, Mexico, and Spain, where a plant had been established in 1910. Other Bacardi companies were started in Brazil, Venezuela, Bermuda, and Martinique. Today Bacardi is one of the largest distillers in the world and produces over 75% of the rum sold in the United States.

MOUNT GAY BARBADOS RUM

The rum "with a map on the label" is becoming the vogue of the "jet set," especially the yachters on both coasts. The rum itself dates back to at least 1809 (the year Abe Lincoln was born) when a 10 and 53 gallon sale were recorded.

The Mount Gay plantation and distillery on Barbados, an island in the British West Indies, was owned by an English absentee family till 1919, when it was sold to a Mr. Aubrey Fitz-Osbert Ward. He was sole proprietor until 1926, when the first of a series of partnerships and companies began. In that year a "continous still" was added, which permited the Mount Gay lighter rums be blended with the traditional pot still rums.

The origin of the name "Mount Gay" is unknown. The plantation has always been so called. It is on the plateau of a "Mount Gilboa" hill, indicating perhaps a Biblical origin.

Three rums are offered by this Barbados distiller: "Sugar Cane," a blend from the pot still and continuous still; "Refined Eclipse"; and "Special Reserve," prepared especially for the American market.

RONRICO

Ronrico has its roots in an organization established in 1855 which five years later evolved into the Puerto Rico Rum Distilling Company. During Prohibition they were the only distiller allowed to continue to operate to produce industrial alcohol. The brand name "Ronrico" was first introduced in the United States in 1935.

Today, Ronrico has one of the six distillery permits in all of Puerto Rico and has warehouses for close to 100,000 barrels of rum, amounting to nearly 5 million gallons. The age of these rums range from current production to more than six years old and reportedly, Ronrico uses more aged rum than any other. Imported by General Wines & Spirits, Ronrico is currently the number two selling rum in the U.S.

(1) "Vodka" is neutral spirits so distilled or so treated after distillation with charcoal or other materials, as to be without distinctive character, aroma, taste or color.

(a) Class 1; neutral spirits or alcohol. "Neutral spirits" or "alcohol" are distilled spirits produced from any material at or above 190° proof, and, if bottled, at not less than 80° proof.

Section 5.22 Title 27 ATF Reg.

VODKA

Vodka is number one, the Cinderella Story of the liquor world. Starting from zero in 1950 when it was not even listed as a separate category, vodka took off like a Russian rocket; the first records show some 57,000 gallons produced. In 1951 the figure quadrupled, and by 1954 reached the one million mark. By 1961, over 10 million gallons were being produced annually, and by 1974 production was well over 35 million gallons. Vodka is currently the largest single selling item in the country, and accounts for over 19% of the distilled spirits market.

We may not believe all the Russian claims, but we can accept their "discovery" of vodka. *Zhizenniz voda* (water of life) first appears in Russian records as far back as the 12th century. Distilling was probably brought into Russia via the trade routes that crossed through Asia and Eastern Europe from the Middle East. In a relatively short time, distilling centers were producing *vodnyi vinnyi spirit* (or aqueous wine spirit) and by the 14th century, the distillates were in wide use. Many of these spirits were much different from the vodkas we drink today and were made for other purposes than pleasurable drink—cosmetics, perfumes, and medicines. But by the 16th century, Austria's ambassador and other visitors to Russia were referring to vodka as "the Russian national drink."

In 15th century Poland various types of *woda* (water or vodka) were used as "refreshers," cathartics, medicines and, of course, as a drink. The alcoholic beverage was known both as vodka and "gorzalke" (scorched wine, i.e. distilled), both terms being used synonymously until the 18th century. Travelers in Poland in the early 1600s reported that "distilleries have been built far and wide." And while every large manor had its own cauldron and still, distilling centers were beginning to appear, expecially those of Krakow, Poznan and Gdansk. Krakow was the earliest of these centers and Poznan became an important exporter of vodka, but both of the centers began to decline in production by the 1800s. Gdansk was the best known of these centers and its vodka achieved an excellent reputation throughout the country.

There were several "grades" of vodka which varied according to the number of time the drink was distilled and refined and how much water had been added to reduce the strength of the spirit. If it was distilled once the vodka was known as "brantowka" and if distilled twice "prostka." Neither of these distillates were very potent, perhaps only 30 to 40 proof at the most. A third distillation produced "Okowitz" (spirits) which might be as high as 140 proof (70% alcohol) which was then reduced in strength to suit the needs of a particular market. Vodka soon became Poland's primary drink, consumed by young and old, rich and poor. It was usually made from rye or other grains, and sometimes flavored: *anyzowka* was aniseed vodka; *cynamonawaka*, cinnamon vodka; *krambambula*, vodka flavored with spices; *perisco*, peach stones steeped in vodka; and Gdansk's renowned *zolta wodka*, gold water or gold wasser.

In Russia there were also various "grades" of vodka. A cheaper and more popular product, crudely made from potatoes (which has led to the erroneous idea that vodka was originally made from potatoes) was identified with a red seal. A blue seal was recognized as a more highly refined vodka made from the finest grains. All vodkas, however, left a lot to be desired,

which was one of the main reasons that all sorts of flavorings were used to mask any unpleasant taste or aromas. But in 1810 a pharmaceutical chemist named Andrey Albanov made an accidental discovery in his St. Petersburg drug store that would appreciably improve the spirit's quality. He had been experimenting with charcoal to find out if it had any inherent medicinal properties, and one night left a chunk of it next to an open bottle of iodoform. The next morning he found that the charcoal, reeking of iodoform, had somehow absorbed the fumes from the open bottle.

It wasn't long before an enterprising gentlemen, Piotr Smirnoff, applied the use of charcoal as a filtering agent for the spirits he produced to make a more refined vodka. Vodka became the vogue and at one time there were over 4,000 brands in Russia alone. It was drunk "neat." chilled and usually accompanied by hors d'oeuvres—caviar, smoked salmon and anchovies. Toasts were given standing up: *nazdorovye* meant "to your health"; *po odnoi*, "one at a time"; *po drugoe*, "second one"; *po troize*,"for the Trinity"; and *Chetire ulge*, "every house has four corners." Women were not known to drink vodka straight but rather added their favorite berries and seed to a jar of the spirit and allowed the mixture to sit on the back porch until it was deemed a suitable after dinner liqueur. The younger generation, which never seems to change, had their own ritual for drinking vodka which was accompanied by a song ending with *pey do dna*—drink to the bottom, and the lucky (or unlucky) one continued to chug-a-lug.

Vodka drinking not only became a national pastime in Russia, but was even at times considered a national threat. The Czars, fearing that the peasants might get out of control, tried various forms of prohibition. One of the first things that the Bolsheviks did after the 1917 takeover was to get back into the highly profitable vodka business. Some contend that it was Czarist Russia's tampering with vodka drinking that helped flame the fires of the Revolution. While vodka drinking was legal again in Russia it wasn't healthy for the family's name who's name would one day become synonymous with the drink. The Smirnoff's property was confiscated and only one out of a family of 104 escaped with his life. After a short sojourn in Europe, Smirnoff's vodka found its way to the United States in 1934 where it would have to await the changing tastes of the American consumer. And at that time it would have to await alone since it was the only brand on the market.

By the end of World War II a new generation of consumers were looking for a new variety of lighter and refreshing drinks and vodka producers were in an ideal position to take advantage of the situation. Vodka was versatile, economical and a great "mixer." A whole new series of drinks led to the "recipe revolution" and since the United States was the leading consumer of juices it was not surprising to find vodka being mixed with everything from tomato and orange juice to lemon and lime, cranberry and grapefruit juice. Vodka was a natural! Even as a straight drink on the rocks or in a "vodka martini" the businessman at lunch found that there were fewer telltale signs from the drink that "left you Breathless."

Today there are over two hundred brands of vodka in the United States, including imports from England, France, Russia and Poland. Such a vast profusion of brands naturally leads to the most often asked question: Is there a difference in vodkas? Many people are quick to assert that there are no differences—that vodka is vodka. But there are differences in vodkas; differences in production methods; certainly differences in many of the imports (not necessarily for the better) and, of course, there are differences in the price. The popular question should not really be whether there are differences in vodkas but rather can you distinguish between those differences? There are many who would contend that all whiskeys are the same, that there are no real differences between rums, or one gin is as good as another.

WHAT IS VODKA AND HOW IS IT MADE?

To understand the differences in vodkas it is best to start with what vodka is and how it is made. Vodka begins with the production of high proof alcohol, known as grain neutral spirits. These grain neutral spirits can be produced from the fermented mash of any grain, and in some

particular cases even molasses is used. The base material from which the alcoholic mixture is produced is of little consequence since it will be distilled at a very high proof (190°) which will leave few, if any, traces of its origin. For all intent and purposes, grain neutral spirits, which are the product of a continuous still, from one grain type will be indistinguishable from those of a completely different grain or source material. For this reason many vodka producers buy the neutral spirits from one or two distilleries which specialize in their production.

These specialized distilleries are located in the midwest, close to the source of grains which makes it economical and convenient both for the distiller of the grain neutral spirits and the vodka producer. The fact that most vodka producers purchase their neutral spirits from the same source has led to the erroneous conclusion that all vodkas are the same. Vodka production, however, begins after the spirits arrive at the particular plant where they will further processed. At one time it was legally required that all vodka be treated with a certain amount of charcoal, the purpose being to extract as much of the impurities from the neutral spirit as possible. But other methods for separating the impurities have been devised and the charcoal treatment is no longer necessary, although it is still used by many in the industry who feel that besides being the best filtering agent, it contributes something special to the vodka's character.

What the vodka producer is attempting to do is to make the purest spirit possible by removing as many of the impurities—the fusel oils, acids, "higher" alcohol, etc.—from the grain neutral spirits. Since there are no legally required methods or standards (with the exception that it must be "without distinctive character, aroma, taste or color") a great deal of the quality of a vodka depends solely on the individual producer. Some distillers still use the charcoal treatment in various ways and to various extents. New methods have been devised for separating the impurities, including the use of a gaseous cleansing agent and high speed centrifugal purifiers that spin out the impurities. One distiller went so far as to bottle grain neutral spirits with no further treatment, labeling it as such and inviting the consumer to "make" his own vodka.

The final product is naturally affected by how carefully a distiller oversees his production facilities. Over-used charcoal will be useless as a filtering agent and if filtering pads are not changed often enough they will cease to function. The grain neutral spirits must be carefully checked on their arrival. Testing and laboratory controls are essential before, during and after each step.

While many vodkas are produced from the same grain neutral spirits the variations in the actual production of the vodka will condiderably affect the final spirit. This is especially true with some imported vodkas, which for one reason or another may be treated and produced in somewhat different ways. Some "vodkas" will be flavored (even though legally it is stipulated that vodka should not be), some imports are even "aged" although no age statement is permitted. One French vodka, Bolshoi, is derived from the potato. *Zubrowka* has a blade of buffalo grass in the bottle. Some imports have a "heavy and oily taste" while others are extremely refined.

GORDON'S

Gordon's vodka is the number two selling vodka in the country. The vodka is produced by a unique patented process (stated right on the label) which involves the use of a "stripping column" in which grain neutral spirts flow downwards over thousands of surfaces while a gaseous cleansing agent rises from below. The gas has the quality to attract and separate out the various impurities while the purified spirit continues its downward flow. The vodka is then reduced in proof and bottled. (For additional information see Gordon's history in Gin section,)

KAMCHATKA

Kamchatka is named after a peninsula in N.E. Russia which extends some 750 miles between the Sea of Okhotsk and the Bering Sea. Kamchatka is treated with charcoal produced

from specifically selected hard shells and is additionally filtered with carbon treated pads. Today, Kamchatka has become a leading seller, especially in Southern California, the vodka capital of the world.

SMIRNOFF

Peter Smirnoff built his first distillery in 1818 in Moscow by "The Cast Iron Bridge." This bridge and the Kremlin were the only two structures to survive the fires that devastated the city—set to prevent Napoleon from capturing Moscow. In time the distillery was known as "The House of Smirnoff by the Cast Iron Bridge." New structures were added and eventually the warehouses alone covered four city blocks.

Peter Smirnoff used a discovery made by a Russian pharmaceutical chemist and drugstore owner of St. Petersburg. This chemist had stumbled upon the purifying powers of charcoal, and Smirnoff wondered if the same charcoal would help him in making vodka. It did, so much so that by 1914 the Smirnoffs were producing a million bottles of vodka a day! And the Smirnoff family was reportedly one of the richest in the world.

Smirnoff vodka had received not only popular but royal approval as well. It had been granted the emblem of the Russian Eagle as a mark of merit four times. The last Eagle was awarded in 1896 and Smirnoff was the only vodka that could be served at the table of the Tsar. The four Russian Eagles still grace the Smirnoff label today.

When the Revolution occurred the Smirnoffs lost everything. Their properties were confiscated and out of a family of 104, only one—Peter's great-grandson Vladimir—escaped with his life. Vladimir eventually settled in Paris, set up a small distillery, and began to produce vodka under the family name, using the original formula.

While in Paris, Vladimir met an old family friend, Rudolph Kunetchansky, whose family had been closely associated with the Smirnoffs back in Russia. The Kunettchanskys had had a very large plantation in the Ukraine where they grew barley, oats, rye, wheat, corn, and beets. They also had a large distillery for producing grain alcohol. The Smirnoffs, by 1912 the largest vodka producers in the world, had made arrangements to use all the grain and grain alcohol the Kunettchanskys could produce.

Rudolph, who had studied philsophy at the University of Odessa and later received his doctorate from the Univerity of Berlin, first came to the United States in 1920. He got a job selling for Standard Oil and later switched to cosmetics, working for Helena Rubinstein very successfully and eventually becoming general manager. As Repeal loomed closer and closer in 1933, Rudolph Kunett (he had shortened his name) saw a potential market for the vodka his family had been associated with back in Russia. He went to Paris and obtained from Vladimir Smirnoff the American rights to produce Smirnoff Vodka using the family name and formula.

After Repeal in 1934, Kunett started producing vodka in a small distillery in Bethel, Connecticut, his best assets being the name "Ste. Pierre Smirnoff et Fils" (Peter Smirnoff & Sons) and the four Russian Eagle symbols which he had also acquired from Vladimir. The most vodka, however, that Kunnet was ever able to sell was about 6,000 cases a year. Even the Russian immigrants were drinking whiskey rather than their native vodka. It was so hard to sell that Smirnoff was the *only* domestic brand available for years. Until 1950 the IRS listed vodka along with the minor liqueurs!

In a last-ditch effort to make a success of vodka, Kunett borrowed up to the hilt and invested $100,000 in an advertising compaign. But nothing seemed to work and so Kunett decided to sell *if* he could find a buyer. He offered his assets for sale at $65,000 but found no takers—even at $50,000. One day Kunett was discussing his plight with John Martin* then

*Kunett had met Martin in Pennsylvania after Repeal when he was trying to get his Smirnoff vodka sold in the state. Since he couldn't afford the $1,600 license, John Martin agreed to handle Smirnoff for Kunett.

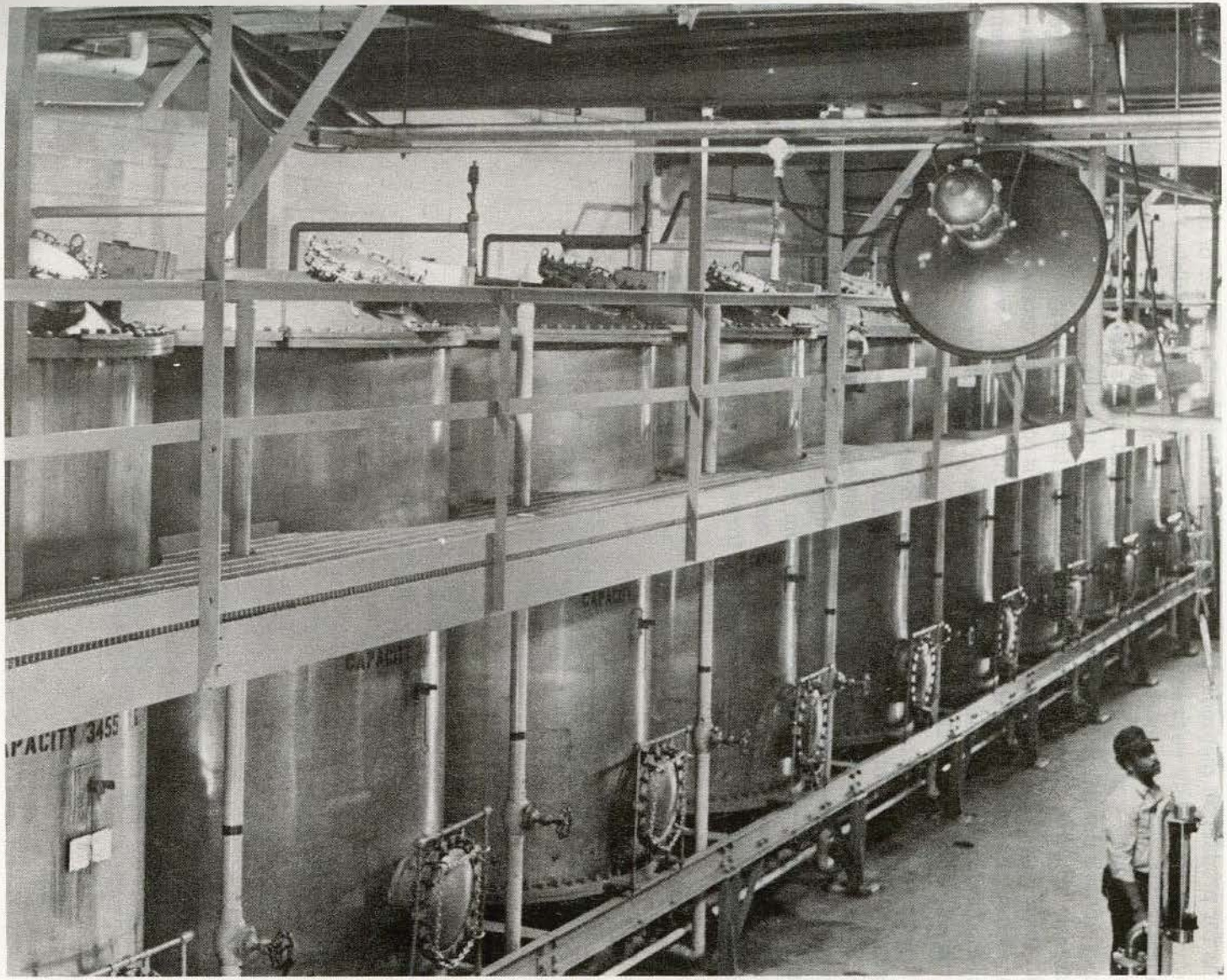
president of Heublein, Inc. Martin became enthusiastic about the prospect of acquiring Smirnoff, so much so that he wanted to buy all assets outright for a healthy sum. Heublein's directors were less enthused, but in 1939 allowed Kunett to become an officer of Heublein, paying a nominal $14,000 for the Smirnoff rights and paying a royalty (reportedly a ten-year length) for each case of vodka sold.

But Heublein didn't seem to be doing any better with Smirnoff than Kunett and for a while it looked like they had a real turkey on their hands—all the way up until the end of World War II. Then in the late '40s a series of drinks using vodka began to catch on, and the fantastic growth in its popularity was underway.

Beginning with drinks such as Bloody Marys and Screwdrivers, vodka was soon found in a host of cocktails using every conceivable type of juice and soft drinks. Vodka first became the vogue in Southern California as a result of the Moscow Mule, created at Jack Morgan's Cock 'N Bull Restaurant in Los Angeles in 1946. Jack Morgan had gone to school in England and liked the ginger beer there so much that when he returned to the United States he decided to produce his own brand. He did, but he found the American consumer less than enthusiastic for the English beverage. Mr. Morgan had a girl friend who inherited a business which made copper things and she couldn't sell them either. And, of course, John Martin had Smirnoff, not exactly a blockbuster of the time. So the three struggling entrepreneurs put their heads and assets together and came up with the Moscow Mule, so named probably because it was a "Russian" drink with a kick. Putting Smirnoff vodka and ginger beer in a copper mug was one thing, getting people, even bartenders, to try it was quite another. John Martin was helped in this matter by another newcomer to the scene, Polaroid, who had just come out with a camera that took a picture and produced a print in a minute. Martin would walk into a bar and tell the bartender he would take his picture if he would try a Moscow Mule and the bartender, just as interested in getting his picture taken as in the drink, agreed. Of course, Martin made sure that he took the picture while the bartender was tasting the new drink and snap, snap! One picture for the bartender and one for Mr. Martin to carry to the *next* bar to show that *everyone* was switching to Smirnoff vodka and the Moscow Mule! And soon, everyone was! Heublein's Smirnoff was helped in another part of the country by a similar set of fortunate circumstances. When the company first acquired Smirnoff they wanted to move the plant from Bethel to Hartford, Connecticut. In order to make sure they had enough vodka in stock while the equipment was being transferred they asked the Smirnoff company to produce 3,000 cases for inventory. The three thousand cases were produced but the Bethel plant had run out of Smirnoff vodka corks. They did have some corks with "Smirnoff whiskey"* written on them and so they figured, "What the hell, we'll use the whiskey corks, and with the strip stamp over the top, nobody will know the difference." Well, it did *make* a difference because when the sales representative for the southern states drew a few sample bottles to check out the new product, he naturally opened one. He removed the stamp and saw the words "Smirnoff whiskey," he tasted and smelled the spirit and concluded that it was indeed a *new* product. So he had banners made up proclaiming Smirnoff White Whiskey, no taste, no smell. Soon people were drinking the new "white whiskey" mixing it with Coca Cola, with milk, all sorts of juices, with everything.

Sensing that vodka was about to "arrive," John Martin and Rudolph Kunett went to Paris to acquire the world rights to Smirnoff. Vladimir Smirnoff had died in 1939 and the business was in the hands of a Coasack, Ter Asarieff, who in 1947 sold the rights to Heublein. Along with the vodka drinks and a great ad campaign ("It will leave you breathless") there were many underlying social and economic factors which combined to make Smirnoff the number

Perhaps Kunett had thoughts of switching from vodka to whiskey. Heublein did test market a Smirnoff Gin and the company also produces Milshire Gin.



Smirnoff's famed columnar charcoal filtration system which utilizes some 50,000 pounds of activated charcoal. Photo courtesy Heublein, Inc.

one selling vodka. Along with Heublein's Relska and Popov brands, Smirnoff accounts for over one-third of all vodka consumed in the United States today.

Smirnoff is available at 80^0 proof (first introduced in 1934) as well as 100^0 proof (1947) and 90.4^0 proof "Smirnoff Silver" was introduced in 1970 for the martini drinker.

As for production methods, no one has been making vodka longer or better than Smirnoff. Every step is carefully engineered to produce the finest vodka possible. First, all of the grain neutral spirits used must meet certain high standards of quality before they will be accepted by Heublein quality control personnel. The purchased spirits are then *redistilled* to maximize purity. Spirits intended for Smirnoff are filtered through ten huge columns of activated charcoal. Actually there are eleven such columns but one is always "cut out" to be recharged with fresh charcoal. In this way the entire system is constantly receiving new charcoal which is completely changed every forty hours. The charcoal itself is a secret formula of nine different woods. The vodka is then filtered through a series of specially prepared pads before reducing it to the desired bottling strength.

Heublein also produces two other vodkas, Relska and Popov, using separate but similiar systems. While both of these brands can be made from the same grain neutral spirits, they do not receive the same treatment as Smirnoff, but rather unique processes which make use of a "centrifugal vacuum purifier" . The centrifugal vacuum purifier disperses the alcohol in the form of a mist or fine droplets. A vacuum is applied and the low boiling impurities and occluded gases are removed. Both Relska and Popov are then further treated with activated carbon, although in different amounts and for varying periods of time.

(g) Class 7: Tequila. "Tequila" is an alcoholic distillate from a fermented mash derived principally from the Agave Tequilana Weber ("blue" variety), with or without additional fermentable substances, distilled in such a manner that the distillate possesses the taste, aroma and characteristics generally attributed to Tequila and bottled at not less than 80° proof, and also includes mixtures solely of such distillates.

Section 5.22 Title 27 ATF Reg.

TEQUILA

Tequila, designated officially as a distinctive product of Mexico, is a specialized *mescal*—the first distilled spirit produced on the North American continent. Despite this early beginning Tequila never really attained any sort of recognition until the last ten or fifteen years. In 1974, total production was approximately 17.5 million gallons. Tequila exports to the United States (which accounts for 85% of all Tequila exports) were 4.3 million gallons, almost double of the previous year. As if to make up for lost time, Tequila sales have been gaining at a phenomenal rate, increasing 25-fold over the last ten years.

Tequila is often confused with *pulque* and *mescal*, two alcoholic beverages that are related to Tequila but are distinct from it—and from each other. All three are produced in Mexico and are derived from *some* species of the *agave* plant; but pulque is a *fermented* beverage of relatively low alcoholic strength--not a distilled spirit. It can be produced from any number of six or more species of the agave plant and is always consumed locally, since it's too perishable to be bottled for export. Mescal or *mezcal* (the Mexican spelling) is a distilled spirit comparatively high in alcoholic strength, produced in a few designated places in Mexico from several species of the agave plant. Tequila is mescal with two distinguishing features: It can be made only from *one* species of the agave and in *only* restricted area of Mexico. "All Tequila is mescal, but not all mescal is Tequila" is an appropriate analogy to the French description of cognac: "All Cognac is brandy, but not all brandy is Cognac"—for Cognac is a brandy made only in one exclusive part of France.

The agave, known also as *maquey*, is an unusual plant that thrives in moderately dry high altitudes where other plants can't survive. In Mexico, it's sometimes called mezcal since the mezcal distilled from it is so well known. In the United States it was named the century plant because of the old belief that it blossomed once every hundred years. Actually, a few species flower every year and other every several years. The maturation age also varies greatly among the many different species and may be anywhere from eight to twenty-five years. The plant does not belong to the cactus family, but rather to a distinct group known as the *Amaryllidaceae*. Because there are so many species of agave (approximately four hundred), some botanists contend that it should have a family name of its own—*Agavaceae* has been proposed, but thus far not adopted. The profusion of names associated with agave plants and drinks has been the cause of a great deal of conflicting information.

PULQUE, definitely the granddaddy the three agave liquors, was being consumed in Mexico at least as far back as 200-300 A.D., the date given by archaeologists to a mural depicting "pulque drinkers." Very early Indian inhabitants of Mexico made pulque from several different agave species, but most often from the *agave atrovirens*, one of the largest agaves. The *aguamiel* or "honey water" taken from this species ferments naturally, is undistilled, highly susceptible to spoilage and low in alcoholic content. The Indians called the plant *metl* and the beverage extracted from its juices *iztac octli*—which translates "white wine." Their name for the same liquid after it had soured was *octili poliquhqui*, which the Spaniards later mistakenly assumed was a reference to the metl plant beverage in any of its forms and consequently began

calling both drinks "pulque." They referred to the plant as maguey because it resembled one by that name that they'd seen in the Caribbean. New Spanish landholders in Mexico encouraged the natives to drink pulque so they could press them into farm labor, disrupting the society's traditional moral fibre in the process. The liquor was widely disseminated and drunkenness increasingly common after their arrival. By the 1800s, *pulquerias*—places reserved for drinking—had been integrated into the fabric of Mexican cultures. They remain embedded there today, and pulque still accounts for about one-fourth of all alcoholic beverages consumed in Mexico.

Before the incursion of Spanish rule, there had been severe restrictions on pulque drinking. For the general population, it was permitted only on certain high holidays, for medicinal purposes, and as an aid in relieving various infirmities of the aging. Priests were allowed to drink it in certain religious ceremonies and it was offered to sacrificial victims to stimulate "enthusiasm" for their last act. Mainly, though, pulque was off limits, and the Indian rulers had a very effective legislative program to curtail drunkenness. An intoxicated noble or priest faced a stiff sentence—death by beating or strangulation for the first offense. Commoners fared only a little better. If they were caught once, their heads were shaved; a second time was the last. Needless to say, alcoholism wasn't a major problem in this society.

When the Spaniards arrived in the early 1500s, they were thirsty but unimpressed with pulque. It spoiled easily, it didn't contain enough alcohol, and it didn't suit the hardy Spanish palate. At first they tried to distill it into something more potent, an experiment that led to the notion that Tequila is essentially distilled pulque—which it isn't. Failing in this attempt, the explorers continued to probe native resources and found certain of several species of the agave could be fermented and distilled to produce a stronger drink. The new liquor was called MEZCAL, Probably a mispronunciation of metl, the Indian word for the agave. As cargoes of goods began coming in from Spain, brandy, wine and rum replaced the mezcal the men had concocted out of "necessity." But once mezcal—*aquardiente*—had been made, there was no stopping its spread among the Indians. For the next couple of centuries, Spanish rulers would vacillate between encouraging mezcal production to increase tax revenues and discouraging it to decrease the heat of rebellions and revolutions.

During the 19th century, the mezcal produced in the relatively obscure town of Tequila was achieving particular acclaim. It was extracted from *one* species of the agave: *agave tequilana*, known also as *mezcal azul* ("blue mescal") or blue maguey because of its blue-green metallic looking leaves. By 1873, sixteen distilleries had sprung up in Tequila, a small town located in Jalisco, Mexico about forty miles northwest of Guadalajara. In 1893 "mescal brandy from Tequila" was presented with an award at the Chicago World's Fair. Other awards were given to "Tequila wine" in San Antonio in 1910, and soon "Tequila" became an acceptable description of the mescal made in Tequila, Mexico. Some Tequila manufacturers still print the words "mezcal de Tequila" or "aguardiente de agave" on their labels.

Tequila remained an under-the-counter item for many years, consumed locally and served to those Americans who, for one reason or another, were seeking refuge south of the border. Even all the way up until 1940 imports into the United States amounted to a scant 6,000 gallons. By 1950 the amount had doubled and ten years increased to 79,030 gallons. By 1970 Tequila imports increased over tenfold to 843,412 gallons. But it wasn't until 1972 that Tequila really got rolling and not inconsequentially as a result of a tour of the Rolling Stones, a rock group whose highly publicized "drink" was the Tequila Sunrise. California and the younger generation became the leaders in making margaritas and other Tequila cocktails the fashion. Tequila began pouring across the border. In 1972 Tequila imports had increased almost 100% to 1.6 million gallons and two years later increased 162% to 4.3 million gallons.

All of this sales growth did not go unnoticed by the larger distillery firms and the Mexican government. The distilled spirits industry began to realize that Tequila was not only a fashionable drink but that it fit very well into the general trend to lighter spirits. The government of Mexico was concerned about Tequila's reputation and image. Tequila became recognized as a distinctive product of Mexico, legally defined with specific standards of

quality. Tequila can now—by law—be made only in the State of Jalisco and the neighboring States of Michoacan and Nayarit that form an ecological region. The initials "DGN," found on all bottles of Tequila that have met the government's quality standards, stand for Direccion de Normas, the Mexican Bureau of Standards.

It's sometimes mistakenly assumed that if you're lucky you'll find a worm in an old bottle of Tequila. Actually, the worm was put only in bottles of *mescal* as a sign that the product was genuine. Today the worm is more likely to be a token one—made of rubber or plastic. Sometimes a small pouch containing salt and ground roasted worms is attached to the bottled mescal, symbolizing the presence of the worms who live their whole lives in the agave plants and the long process of mescal production, which begins with the agave harvest.

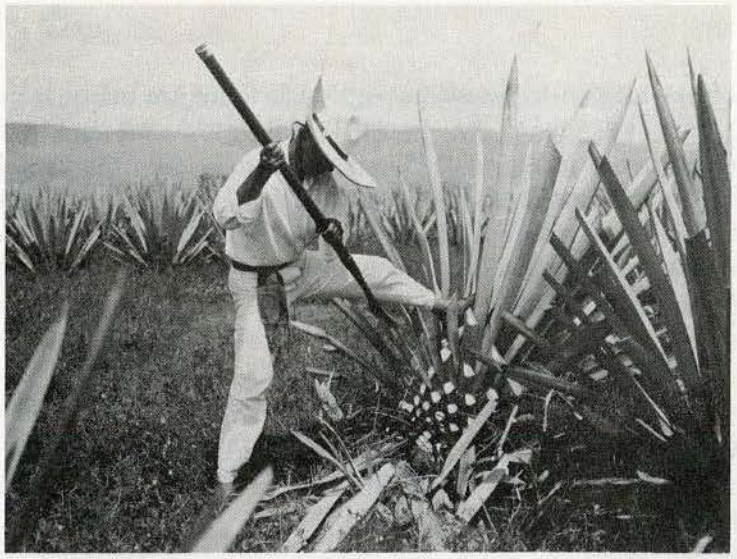
HOW IS TEQUILA MADE?

Most distillers own agave fields, but they also buy from independent growers who sell agaves which have already been harvested by *jimadors* (field hands). Jimador comes from the Indian word *jima*, meaning "to harvest." When the agave plants finally ripen, the jimador goes into the field with his coa, a tool with a long wooden handle and sharp metal end shaped like a large flattened spoon. He chops away some of the leaves around the agave cores, places his foot against the stalks and hacks through the plants until they are toppled. When the remaining leaves are cleaned off, the cores, each weighing anywhere from fifty to two hundred pounds, resemble giant pineapples. These are left on the ground to be picked up and loaded onto trucks that will carry them to the distillery where they're split open and put into large pressure cookers called autoclaves. The cores, or *pinas*, are steamed for about fourteen hours until they are cooked and the honey syrup flows freely. The pinas themselves have a sweet honey taste and are sold by merchants as candy in local markets.

Great care is taken to extract every drop of liquid from the pinas, which are crushed and shredded for their remaining juices after they're removed from the cookers. The syrup is then poured into vats where "must" from a previous fermentation is added to encourage the yeasts to start acting on the liquid's sugars, speeding fermentation. All distilled spirits begin with the fermentation of some mash from raw materials containing sugars; rum with the molasses of the sugar cane, whiskey with the mash of grains. Tequila begins with the juice of the agave tequilana plant. After these juices have been converted into alcohol, they're pumped into pot stills and distilled at the low 104 proof which produces a heavily flavored spirit. This first distillation, known as "ordinario" (ordinary) is then redistilled. The first and last portions of the second distillation are separated from the middle portion, and it is only the middle portion which has the distincion of being called . . . Tequila. The finished product may be aged anywhere from a few months to several years: White or Silver Tequila up to three years; Gold, three or more; and special Tequilas like Sausa's Conmemorativo and Cuervo 1800 for longer.

Tequila distillers have limitations that other distillers do not. The *average* agave tequilana plant takes between eight and ten years to ripen; the tequilana species is indigenous to a very small area. It takes from six to seven kilos of these plants to produce a litre of Tequila. The species, not quite as large as the one used in the production of pulque, matures sooner than some of the other varieties, but eight to ten years is still a long growing period. The rapid rise in the demand for Tequila has stimulated research into new ways of increasing the plant's growth rate. Meanwhile, it's estimated that there are about 435 million agave tequilana plants slowly maturing in the unique environment that surrounds the town of Tequila.

One of the controversies concerning Tequila—and there are many—is about the proper way to drink it. No one argues that the traditional way is to drink it straight or that there are three ingredients essential to the drinking ritual: Lime (the modifier), salt (to balance the acid in the lime) and a shot of straight Tequila. It's the approach to this ritual, commonly referred to as



The harvesting of the agave plants. The *jimador* chops away at the leaves and root of the plant until he can topple it with his foot. The tool he uses is known as a *coa* — a long wooden handle with a sharp metal end shaped like a flattened spoon. Photo courtesy Tequila Sauza

the Mexican Itch, that is open to question. Although there are many variations possible; salt, lime, Tequila; Tequila, salt, lime; etc., most Tequila producers and most Tequila *drinkers* recommend the following as traditional: Place salt on the web of the hand between the thumb and forefinger, hold a slice of lime in the same hand, lick the salt, take a quick drink of Tequila, and then bite into the slice of lime. Ole!! Before trying any of these combinations too many times, you may want to read about some of the distilling companies who have been carefully preparing your favorite brands.

BRANDS

ARANDAS is the number three selling Tequila in the United States and is imported by the same folks who handle Kahlua. The brand is named after a Mexican township some ten miles from the town of Tequila in Jalisco.

HERRADURA Tequila is considered by some to be one of the finest for several reasons. It is triple distilled, made of all natural ingredients of the agave, and processed in tanks made of adobe and lined with the fibers of the agave plant to insure that no other taste is imparted to the Tequila. Whether or not Herradura (which means Horse Shoe Brand) is good for the voice is a matter of conjecture, but the crooner himself (Bing Crosby) is reported to have a hand in importing the brand, from what we might call "The Road to Tequila"???

JOSE CUERVO. The Cuervo story begins in Novermber, 1758 when Jose Antonio de Cuervo was granted a large tract of land known as "The Ringing Bells." The land was situated on the edge of an extinct volcano at a place called Tequila, a name Cuervo would make famous. In 1795 Jose Maria Guadalupe de Cuervo obtained permission from the Guadalajara administration to produce mezcal "wine." Jose Maria was thirty-two years old at the time and over the next ten years, with the help of his family, he built his business into a viable and profitable industry. He died in 1805 and his daughter, dona Maria Magdalena Ignacia de Cuervo, inherited "the factory for making wines," the house, seventeen plantations and 57,136 mescal plants.

Business continued to prosper for the Cuervo family and by 1815 there were 130,000 plants under cultivation. Late in the 1800s the Cuervos merged with another Tequila producer, don Jesus Flores and soon afterwards the daughter of Flores married don Jose Cuervo Labastida, a direct descendent of the founder. It was at this time that the label "Tequila de Jose Cuervo" was first introduced.

The Cuervo business continued to expand and in 1966 Heublein, Inc. began importing and marketing Jose Cuervo. By 1973 sales were booming as Jose Cuervo quickly became the number one selling Tequila in the United States. Recently the grandson of Jose Cuervo Labastida, Juan Beckman Gallardo, took over as administrator for the firm and, in turn, is training his sons to carry on the family business.

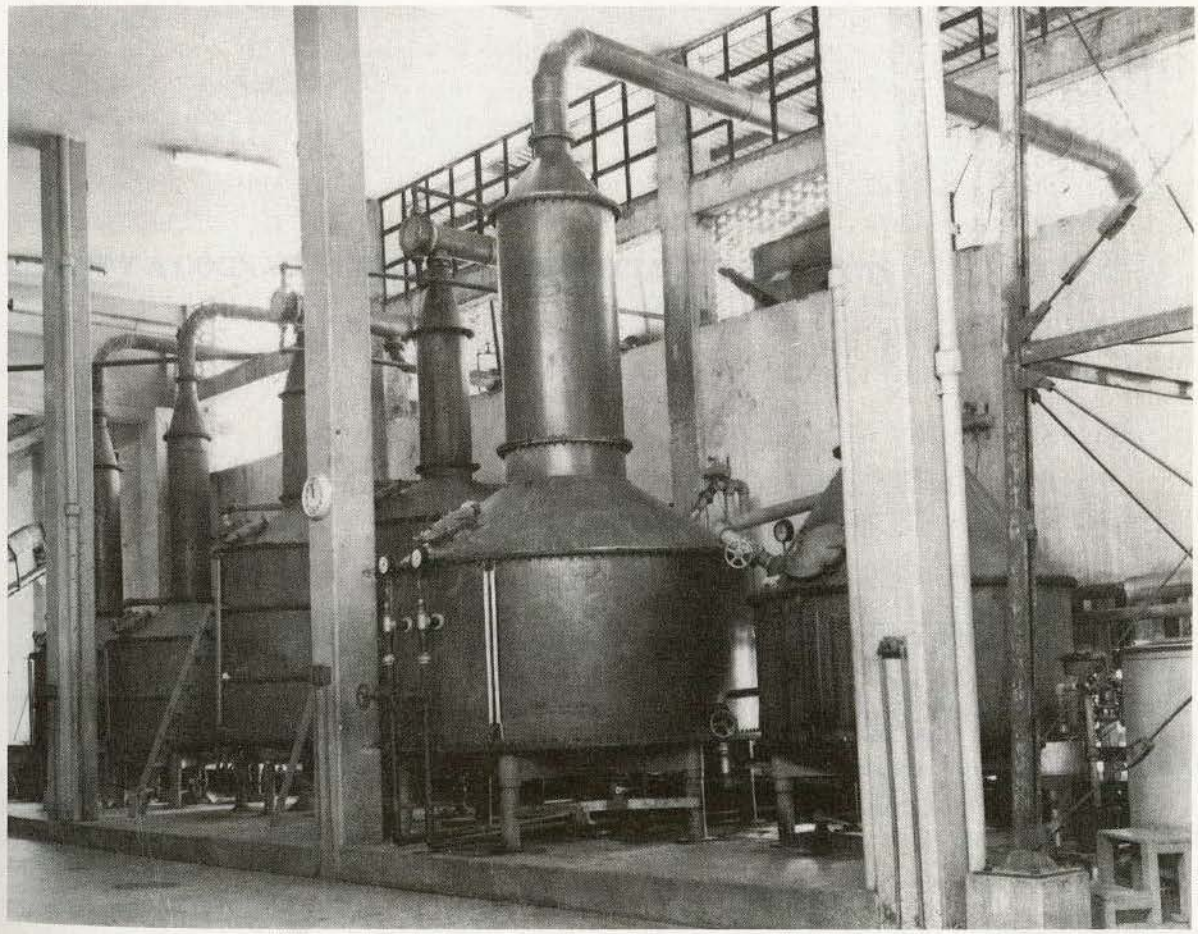
Today Jose Cuervo Tequila is imported into the United States in three varieties; a white, a gold, and an especially aged "Cuervo 1800."

SAUZA. On or off the screen, when John Wayne strides up to a bar and downs a few shots of his favorite, you can bet he's drinking Sauza, the number one selling Tequila in Mexico. Sauza has forty percent of today's Mexican Tequila market, which is understandable in light of its long history and tradition of quality—dating back to the 19th century characters portrayed by Wayne in many of his pictures. Don Cenobio Sauza bought a distillery in 1873, named it La Perseverancia and began making a wide variey of Tequila brands: "Crema Sauza," "Tequila Supremo," and "Vino Mezcal" among them. By 1893 he needed more room and had to buy a warehouse in Guadalajara for the sole purpose of storing his Tequila.

Don Eladio took over the distillery when his father died in 1909, a task for which he was well qualified, having learned the business literally from the ground up—starting at a young age in the agave fields. Don Eladio researched the Tequila industry to find the latest techniques. He incorporated these into the family business, installed more modern machinery and introduced some new brands of his own: "Sauza Joven," "Tequila Sauza Anejo," and "Sauza Extra."

In 1946 Don Francisco Javier Sauza returned from America to take over the business left to him by his father and grandfather before him. Having traveled widely and been involved in several business enterprises, he was ready for the responsibility that he'd inherited and went to work to modernize the distllery. The plant was completely renovated, operations were expanded, and special laboratories set up to monitor all phases of the production process. Field hands were trained in specialized labor techniques and the growing of the agave plants was brought under scientific control. Production increased as a result of all these changes and the distillery was able to cope with the ever increasing demand for Tequila Sauza. Mr. Sauza was concerned with other areas of business and is in charge of public relations for the Sister Cities program between the United States and Mexico. He has received numerous awards and commendations from both governments for his outstanding contributions to international trade and understanding.

Today, Tequila Sauza is being imported into the United States in three varieties, a silver, a gold and a specially aged Conmemorativo. In Mexico, where Tequila Sauza is numero uno, the Sauza brand name is "Hornitos".



Traditional pot stills in which Tequila is distilled. Photo courtesy Tequila Sauza

CHAPTER SIX

THE "WINE" PRODUCTS

BRANDY & COGNAC, VERMOUTH AND SPECIALITY PRODUCTS

INTRODUCTION

Wine and wine products have been experiencing a remarkable resurgence in the last few years as more and more Americans and consumers around the world learn to appreciate the interesting and sometimes subtle qualities of possibly the world's oldest alcoholic beverage. Just as the various whiskeys and clear liquors became well known for their place of origin and distinguishing characteristics, so many of the wines, wine specialties and spirits distilled from wine became recognized as distinctive products. The plentiful wines of France were distilled into *eau-de-vie*, laying the foundation for an international brandy trade. And although France and Italy were both producing brandies, they also continued to flavor their wines with herbs and spices, a tradition that dated back to ancient Greece and Rome and looked forward to the creation of a vermouth industry. Strenghthened or "fortified" wines from Spain and Portugal became our sherries and ports while individual distillers, and vintners created their own private recipes for specialty products such as Dubonnet, Cherry Kijafa and Pernod.

> (d) Class 4: brandy. "Brandy" is an alcoholic distillate from the fermented juice, mash or wine of fruit, or from the residue thereof, produced at less than 190° proof in such manner that the distillate posssesses the taste, aroma, and characteristics generally attributed to the product, and bottled at not less than 80° proof.
>
> Section 5.22 Title 27 ATF Regulations

BRANDY

Of all distilled spirits, brandy always seems the least understood. perhaps because it's derived from wine, itself the topic of much esoteric discussion. Accurately perceived or not, it is being consumed in greater quantities than ever before. Production of United States brandy jumped from 16.6 million gallons in 1973 to over 22 million in 1974, when it accounted for 3.4% of the United States distilled spirits market. Its percentage of this market has shown consequential increases since 1958. Brandy imports to America totalled 2.8 million gallons in 1974. Approximately two million of these came from France, and most from a very particular French district.

COGNAC

While many countries produce a native brandy, including Spain; Italy; Peru; and Greece, probably the best known is the brandy from Cognac, a small region in southwest France. It was in Cognac that the spirit to be designated as "brandy" was first distilled. Trade had been going on in the area ever since the time of the Romans. Ancient names for the region were Condate and Compniacum which by the Middle Ages had become Coignac. The town itself did not receive its charter until 1352. Trade connections between the French district and northern countries had been established much earlier when Viking raiders descended on the area in the Middle Ages seeking grain, salt and wine.

The distilling of wine into *eau de vie* (water of life) had been going on for some time throughout the wine producing areas of France; Armagnac in the 1400s and Alsace and Bordeaux in the early 1500s and, surprisingly enough, Cognac was one of the last areas to begin distilling its wine. But while it may have been the last, the Cognac region turned out to have the best wine for making brandy. Tradition gives credit twice for the innovation; first to an enterprising Dutch sea captain who carried wine cargoes from Cognac to Holland at the beginning of the 17th century. The sea voyages were rough going and cargo space valuable. To save room on board ship the captain struck upon the idea of distilling his wine cargo to reduce its bulk, reasoning that he could always add back the evaporated water when he returned to port. Not a bad idea, but when the captain arrived in Holland his Dutch comrades decided they liked the wine better distilled and dubbed it *brandewijn* (burnt wine) from which our word "brandy" is derived. Further credit for distilling Cognac, per se, is given to Chevalier de le Croix, who "captured the soul of the wine" by distilling it twice, a tradition which has been followed ever since.

While the idea to distill wine in the Cognac area was probably borrowed from neighboring regions there were other more practical reasons for the industry to begin. The local wines, although they might well have once been appreciated in their own right, had in time become rather thin and acidic—partly because anxious growers had overplanted after the Religious Wars devastated their vineyards. Soils couldn't give enough nourishment to the crowded plants and the result was an overabundant supply of poor quality wine. Distilling was an ideal way to

save and store the surplus. It also transformed a medicore wine into an excellent eau de vie. Another of the growers' problems was a wine tax increase. The taxes on Cognac wines had made them more expensive. An ensuing decrease in sales added to the excess wine stocks which the vintners sensibly began distilling. Their wines were taxed primarily on bulk volume and since distilling reduced bulk considerably, it also helped reduce their taxes.

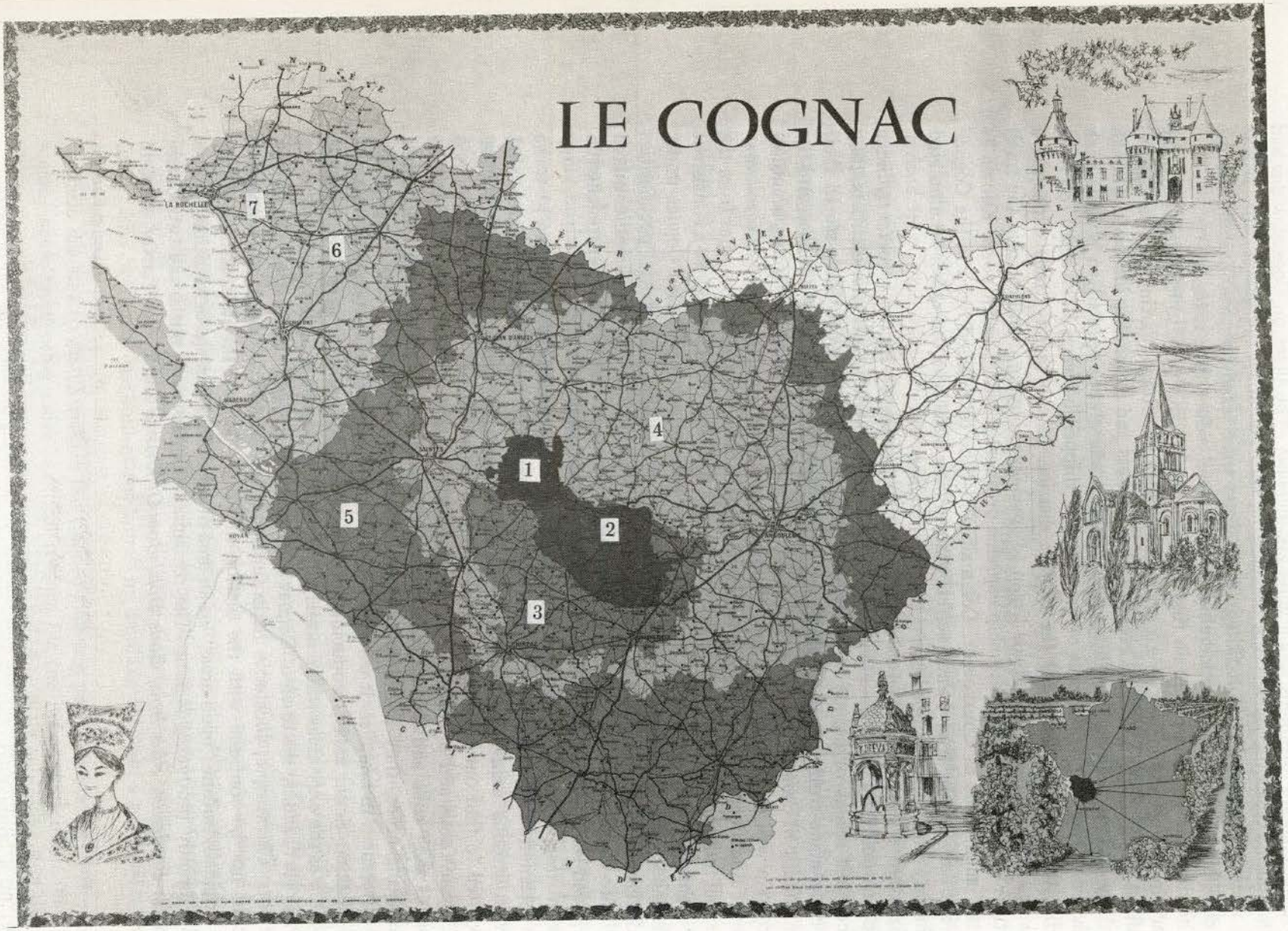
From the time the Dutch sea captain first distilled wine to ship back to his home port, the brandy trade in Cognac was mainly an export business. Men like Remy Martin and Jean Martell began business in the early 1700s by creating new markets and expanding old ones. Though interrupted by various political hostilities, the export trade always seemed to bounce back better than ever. Over 500,000 barrels of brandy were shipped between 1718 and 1736 from La Rochelle, the principal depot for the Cognac district. As the brandy trade expanded a whole new business evolved. Individuals began to specialize—buying brandies from the small farmer-distiller and renegotiating with ship captains or directly with foreign ports. Known as "*negociants*," such firms as Courvoisier, Delamain and Hine established firms in the Cognac district in the early 1800s. They owned neither vineyards or distilleries but rather accumulated stocks of brandy which they shipped under their own names.

Two important traditions evolved as a result of the role played by the *negociants*. Since these shippers would buy small quantities of brandy from the numerous farmer-distillers, they began to compile stocks of brandy which would have to await shipment. They stored their brandy in casks made from oak trees which surrounded the nearby town of Limoges, and the unique personality of Limousin oak proved especially suitable for aging the young brandies. Its use became a well established tradition, although today oak from the Troncais forest may also be used.* And since negociants collected large supplies of very different brandies from the numerous small independent farmer-distillers, they began to blend them to achieve a consistent product recognizable as their own. By the 1800s, they were exporting bottled Cognac under various firm labels. Blending became more sophisticated as brandies with special peculiarities and from different areas were combined to balance one another and younger brandies mixed with older ones to make them less harsh. The blending process became firmly entrenched in the industry, and today almost all brandies from Cognac are blends.

Cognac's intrinsic qualities coupled with the blending art that made it distinctive gave the product an international reputation. As consumption increased, it became more apparent that brandies from various areas of Cognac were conspicuously different. A geologist named Coquand wanted to find out why and in 1860 asked an expert brandy taster to aid him in a survey of Cognac's soils and brandies. Coquand marked out certain vicinities according to the composition of their soils and the taster checked samples of brandy all through the Cognac region. Comparing notes, they found that wherever there were changes in soil composition, there were differences in brandies. It was also noticed that climatic conditions in these specific zones were distinct. Seven areas, producing seven well defined brandies, were circumscribed into law in 1909 as the *only* areas where brandy designated as Cognac could be made.

Immediately surrounding the town of Cognac is *Grnade Champagne*, the nucleus district; the second is *Petite Champagne*, located a little further from the town. Cognac "champagne" regions should not be confused with the section of France known for its sparkling wines; champagne originally meant "open areas" or an area of open fields, an apt description of both the wine and brandy producing regions. The remaining Cognac zones outlie the two Champagne districts: *Borderies, Fins ,Bois, Bons Bois, Bois Ordinaires* and *Bois a Terrior. Bois*, in

*The aging of spirits in wood mellows and adds character to the young brandies. One way of speeding up the process is to increase the surface exposure which led to the practice of adding chips of oak to the younger brandies. Eventually infusions of *le boise* (sawdust) were used to impart the required character and flavor to the younger Cognacs which were then filtered and blended with older brandies.



The Cognac region of France: 1. Grande Champagne. 2. Petite Champagne. 3. Borderies. 4. Fins Bois. 5. Bons Bois. 6&7. Bois Ordinaires and Bois a Terrior. Map courtesy W. A. Taylor

contradistinction to the open areas of the Champagne districts, means "wooded area." It was discovered that the soils in each of these districts had a high chalk content and that the percentage of chalk decreased proportionately in soils further from the nucleus zone.

In the 1870s a plant disease—*phylloxera*—destroyed most of the vineyards in France including a large portion of the 800,000 acres planted throughout the Cognac area. By 1890 Cognac had a scant 130,000 acres of good vineyards, and only with the recent planting of an additional 100,000 has there been any significant increase in its vineyard acreage. Better production methods compensated somewhat for the loss of acreage, as did distilling a greater percentage of the wines. About one-half of the wine produced in Cognac today is distilled into brandy, and even though there are fewer vines, there is actually more Cognac being produced.

As Cognac's fame spread, its producers and the French government attempted to protect the reputation of their product. Prior to 1909 when the districts were legally defined, a law had been passed prohibiting any additions to the brandy that would modify its natural disposition. In 1921 another regulation outlawed deceptive production practices such as adding artificial ingredients. By 1936 when wines from several specific varieties of grapes had been accepted as the best bases for Cognac, a law was enacted *requiring* their use. Cognac *must* be made from at least 90% St. Emilion (*Ugni Blanc*), Folle Blanche and Colombard grape varieties. In fact, most is made from the wines of the St. Emilion. If a vineyard owner is found without the legally required types and percentages of vines, his entire vintage is excluded from the Cognac trade.

Every step in the life cycle of Cognac brandy is strictly regulated by French law, since the government and producers are equally concerned with guarding this major, dollar-earning industry. 195 million bottles were produced from the 1974 harvest; a bottle is equivalent to anywhere from a fourth to a fifth of a gallon. Even the *way* the wine is distilled is rigidly controlled. And it must be aged in either Limousin or Troncais oak casks. A great deal of the Cognac evaporates during this aging process. More than 17 million of the 800 million additional "bottles" aging during 1974 were lost through evaporation.

The escaping vapors, known as 'the "angel's share", are readily discernible in Cognac's brandy districts, especially within the confines of the warehouses—chais—where the brandies are stored. An elderly lady, a strict teetotaler, lived for a long time above one of these warehouses. When she passed away at a ripe old age, alcoholism was listed as the cause of death because of the heady fumes she'd been inhaling. Besides demonstrating the large vapor loss of aging Cognac, the incident might also say something about the beneficial effects of a little sniff(ter) or two of Cognac on longevity.

Three-fourths of all spirits exported from France are Cognac brandies. Domestic consumption of Cognac, increasing 100% over the last fifteen years, was 22 million bottles in 1975. But 80% of all Cognac is exported, and most of it goes to the English, who purchased 16 million bottles in 1975. Great Britain has consistently been at the top of Cognac's foreign market, as it has an old and steady brandy-drinking tradition. Many of today's most well known shipping houses founded their businesses on trade with England. There is a special Cognac called "Old Landed," shipped from France in *cask* to be aged and bottled in England. It's usually agreed that the islandic aging makes the brandy noticeably different from the brandy aged in a French chais.

America is now the second largest importer of Cognac. It purchased 8 million bottles in 1975, somewhat less than the all time high of several years ago. Reduced sales in the United States were a result of an undeclared war between France and the United States: "The Chicken versus Brandy War." The French government imposed a high tariff on chickens imported from the United States, and the American government retaliated by imposing a high tariff on French brandies. The "war" is over, but higher prices for Cognacs are probably here to stay because of interim increases in production costs. West Germany, who bought 7 million bottles of French brandy in 1975, is the third largest market for Cognac.

The intriguing symbols on Cognac bottles—X's, O's, V's, S's and a whole constellation of stars and individual brand emblems—are used to designate the various classes and ages of their contents. For five years the brandies are classified into seven categories, ranging from freshly

distilled to five and a half year old spirits. There are no official records of the Cognac after this time since stocks of aging brandies, dispersed as insurance against fire or other disaster, are too scattered to tabulate. Also, the bookkeeping task involved in keeping track of brandies aged up to fifty years and more would be highly impractical, if not impossible. The fact that almost all Cognacs are blends of various aged brandies from different areas adds to the impractibility of tracing their ages. Age claims have therefore been prohibited on Cognac labels, impelling producers and shippers to devise their own system for indicating age.

Between eighty and ninety percent of all Cognac is classified as 3 Star. Its average age is four years, but some is younger because the demand for Cognac has increased so dramatically. Supposedly, the star system started in the 1800s when a particularly bountiful harvest producing an excellent brandy coincided with the passing of a comet. Even better subsequent harvests were given additional "stars." The V, S, O, P, E, F, X letters used on Cognac labels indicate the following: V = very; S = superior (occasionally, "special"): O = old; P = pale (or occasionally "particular"); E = especial; F = fine; and X extra. A Cognac labeled "V.S." is comparable to a 3 Star, but one designated as "V.S.O.P." may legally contain no brandy less than four and a half years old. In almost all cases, a "V.S.O.P." blend will include a high percentage of ten, fifteen, or sometimes twenty year old brandies.

Other distinctions include the celebrated "Napoleon" Cognac, "Extra," "Reserve," and individual brand identifications such as Martell's "Cordon Bleu" and Hennessy's "Bras d'Or." Although a "Napoleon" label on a brandy is often misleading, there are certain houses which market very aged brandies under the banner of the former Emperor. Age, however, should not be confused with quality, since brandies have varying maximum age limits and do not appreciate in quality after a certain point. Most of the Cognac firms have stocks of brandies known as *pardis* set aside in sections of their warehouses. These specially selected and aged brandies, some ranging from fifty to a hundred years old, are the bases for their oldest and what some consider their finest Cognacs.

If a Cognac was produced in one particular district, its label will identify its place of origin. The words "Grande Champagne" indicate that the brandy came from the district of the same name. "Fine Champagne" is the particular designation allowed Cognac blends produced form brandies of the two Champagne districts—Grande and Petite—with the stipulation that at least fifty percent of the blend be from the former. The best gaurantee of a Cognac's quality is the reputation of its shipper or producer, many of whom have been involved in the brandy trade for hundreds of years.

COURVOISIER was named after Emanual Courvoisier, a French wine merchant who founded his company in Paris in 1790. This man was reportedly a friend of the Emperor Napoleon, who at one time thought of escaping to America, and although he never did, a ship was readied and supplied with Courvoisier's brandy and other provisions. Courvoisier was also appointed as official supplier to Napoleon III. The label still carries the words "The Brandy of Napoleon," and today Courvoisier is one of the top three exporters of Cognac.

Courvoisier's 3 Star Cognac accounts for over 80% of its sales. Annual sales of the brand are approaching 20 million bottles. Like other shipping firms, Courvoisier does not own distilleries or vineyards, but buys young brandies from independent farmers and distillers, aging and blending them to satisfaction.

A British family owned Courvoisier for many years, but Hiram Walker purchased it in the 1960s. Courvoisier's large building in Jarnac overlooks the Cognac area's Charente River, and is a testament to the company's success.

HENNESSEY is a very old family firm. Richard Hennessey was the third son of Charles Hennessey, squire of Ballmacony, County Cork, Ireland. He was wounded fighting in the Irish Brigade for the French king and decided in 1740 to settle in France's Cognac district where many of his comrades were stationed. Hearing that the local brandy had restorative powers, he

sent several casks to his friends in Ireland. They were so enthusiastic about it that Hennessey went into business, founding the first Hennessey company in 1765. It was later re-formed by his son James as "Jas. Hennessey & Co."

Hennessey Cognac became the rage of Europe, and the family, among the initial sponsors of a steeplechase in England, became well known in the racing world. They've had their share of winners over the years, including Gainsborough, the triple crown winner, and Lutteur III, the only French-owned horse to win the Grand National. The Hennessey Gold Cup is still a highlight on the racing calendar.

Hennessey family members continue to control and take enthusiastic interest in the company. Their chief taster, M. Fillioux, is the sixth generation Fillioux to hold the position. His responsibility is to make sure that Hennessey Cognac is consistent with the high standards of the past. He judges the Cognac by taste and by aroma, and his sense of smell is so well-honed that he can actually "log" a scent with an exactitude not possible by technical methods. If he senses an adolescent brandy, he recommends a specific course of action, and he keeps continual watch over the brandies as they mature—advising and correcting—since it is he who must decide when they are ready for a successful blending.

The Hennesseys have the largest stocks of aged Cognac in the world. "Hennessey X.O." is made from brandies that are at least forty-five years old. They also market a "Bras Arme" and a "Bras d'Or."

MARTELL is the best selling Cognac in France and the country's leading Cognac export. The company owns a dozen vinyards, more than fifty distilleries, and has fifty million bottles of Cognac in stock. It has been operated by the same family for over two and a half centuries.

Jean Martell, a native of the Channel Island of Jersey, settled in the Cognac district in 1715 when the brandy trade was just getting under way. He began shipping Cognac to England, Scandinavia, Holland, Germany and the Channel Islands. In 1726, he married Rachel Lallemand, whose family had been merchants in the Cognac area since 1507. When he died in 1753, Madame Martell carried on his business and in 1767, formed a company with her two sons Jean and Frederic. She died in 1807 and the boys took over the firm. Two years later "J. et F. Martell" was commended in a letter from a local government official as "the strongest" compay in the Cognac trade.

REMY MARTIN founded his firm in 1724. The Cointreau family—also in liqueurs—are descendants of Remy Martin and own part of the present company. Its V.S.O.P. Cognac has been very successful.

BRANDY IN THE UNITED STATES

Brandy in the United States was one of the first distilled beverages made by the colonists, who fermented nearly every kind of fruit—cherries, elderberries, blackberries and grapes were only a few. Some of these fruit "wines" were distilled into spiritous liquors. Applejack, sometimes called "Jersey Lightning", and "Old Peach" or "Virginia Dram" seemed to be the most popular of the New World brandies. Early Spanish settlers brought supplies of brandy and vine plantings with them to the continent's other coast, and knew how to distill the wine made from their harvests. By the 1770's they were exporting brandy from the California missions to the Mother Country.

Brandy production was not really commercialized in America until the 1800's when its wine industry began to expand. Individual "wineries" distilled some of their products into brandy, but did so principally to salvage excess or poor quality wine. American brandy, especially the

California spirit, was given an important boost when *phylloxera,* the root disease that devastated French vineyards, cut off Europe's brandy exports in the 1870's and 80's. California wine producers were quick to capitalize on the gap in the European market and brandy production increased from 238,928 gallons in 1880 to over one million in 1890. Edward Walden, a New York liquor and wine importer, purchased a California winery and distilled as much brandy as he could to ship overseas. In 1894, he made over 100,000 gallons, claiming to be the world's largest brandy producer.

The quality of California brandy was as much of a surprise as its production record—one brandy from the state won a gold medal at the Paris Exposition in 1889. But the European market for west coast brandies would diminish as French vineyards were replanted and Cognac producers once again able to meet the demand for their product. California vintners also experienced some difficulty with *phylloxera* but American root stocks were found to be more resistant to the disease than the French roots had been. France imported American stocks to replenish their vineyards, grafting their own vines onto the American plants.

Brandy production in the United States stabilized at an approximate one million gallons annually in the early 1900s, and increased to as high as five million in 1917, just prior to Prohibition. The dry period in America was more damaging to United States brandy producers than phllyoxera had been to their French counterparts, since all distilling was outlawed except for small amounts of spirit that could be made for medicinal purposes. After Repeal, brandy production swung into full gear. Nearly 12.5 million gallons were distilled in 1934 and just under 19 million the following year. The reason for this large distilling was to set aside some stocks for aging, but producers were also trying to play "catch up" in an industry which had been shut down for over a dozen years. Production, surprisingly, continued to increase, reaching an all time high in 1946 of over 42 million gallons. But as if to say "enough is enough" production began to decline and remained under 10 million gallons a year until the early 1960s.

Part of the explanation for the decline in demand for California brandy was a basic change in the consumption of distilled spirits, a trend to lighter and lighter beverages. For a long time California brandy producers had been in awe of their French counterparts and often attempted to distill a reasonable facsimilie of the heavy Cognacs. And, of course, there was a question of quality. California producers responded to the challenges and began to experiment and devise a brandy which would be more appealing to the American market. One of the things California distillers realized was that the vines and wines which made a good Cognac did not necessarily produce a good American brandy. Today most California brandy is made from Tokay and Thompson grape varieties. And rather than the traditional pot still, American brandy is mostly made in a continuous still which produces a lighter spirit more appealing to the American palate.

As a result of these efforts brandy consumption began to rise, increasing 167% from 1959 to 1974 while production more than doubled since the early 1960s. California producers have embarked on an extensive campaign to ensure that their brandy is protected and that the highest standards are maintained by the industry. A California Brandy Advisory Board was established to promote interest in the state's brandy and today any label which carries the designation of "California brandy" must be made from grapes grown within the state. Over 80% of the brandy consumed in the United States is domestically produced and over 75% of that is from California. Today such brands as **CHRISTIAN BROTHERS, PAUL MASSON** and **CORONET** are the country's leading sellers.

Wisconsin is the leading brandy market within the country, an unexplainable phenomenon known as the "Wisconsin Mystery." The state has more than twice the per capita brandy drinking ratio of its nearest "rival," and seven of its top ten best selling liquors are brandies—its two top selling brands are brandies. The mystery is perhaps partly resolved by the state's large Scandinavian population, since Scandinavians have always been thought to have an affinity for brandy. But some say an enterprising and aggressive brandy salesman cornered the Wisconsin market right after Repeal and that the mystery is nothing more nor less than good old Yankee ingenuity at work.

OTHER BRANDIES

Other brandies are made not only in France and the United States, but in several parts of the world. Although most are distilled from grape wine, some are made from different fruit wines—apple, pear, peach and so on. The juices of these fruits are fermented to produce alcoholic beverages—hard cider is made from the juice of apples, peach wine from peaches. Many unique fruit brandies are distilled from these beverages.

Fruit *flavored* brandies, however, are different; they are basically grape brandies to which the essential flavors of various fruits have been added, and they are *not* made from the actual juices of the fruits they're named after. Cherry flavored brandy, for example, is grape brandy to which cherry flavor has been added. A "true" cherry brandy, such as a Kirsch or Kirschwasser, is made from the fermented juices of cherries.

ARMAGNAC, a region in southeast France, was producing its own "grape wine" brandy long before distilling began in the Cognac district. In contrast to the cool climate and chalky soil conditions of Cognac, Armagnac has a warm climate and sandy soils. Like Cognac, the area is divided into specific brandy—producing sections. Armagnac brandy is made from certain varieties of grapes—the Folle Blanche, Colombard and St. Emilion used in Cognac and a specially developed variety known as "22 A." Armagnac producers distill their brandies at a relatively low proof in a special continuous still—instead of the traditional pot still used for Cognac. Because of the lower proof distillation, Armagnac retains much of the wines' original character and is a more heavily flavored brandy.

The oak from surrounding areas which is used to age Armagnac is becoming increasingly scarce. Producers concerned about how the use of non-local woods may affect their products have done comparative studies and determined that such woods change the nature of the spirits. In general, a particular spirit matures best in wood from its own locale, exemplifying the complex interrelationship of environmental elements so important to spirit production.

PISCO is another brandy distilled from grape wine. Derived principally from Muscat or Mission grapes, Pisco is usually distilled at a high proof. The brandy is produced in South America—mostly in Peru where it originated. Although is it usually consumed very young, Pisco *is* stored in paraffin—lined containers which lend no color to the brandy, making it lighter in hue than most other brandies. The drink, named after a port in Peru, is usually consumed in a Pisco Sour—a combination of Pisco brandy, lemon juice, sugar and egg white, and bitters.

MARC AND GRAPPA, brandies from France and Italy respectively, are made from grape pomace—skins, pulp and stems. They retain much of the original character of the grape and range from the youngest, harshest spirits to some of the most interesting and complex of brandies.

APPLE BRANDY is a distinct type of brandy produced from the fermented juice of crushed apples. In France, it's called Calvados after an area on France's northwest coast, where the "El Calvador"—a Spanish Armada ship—was sunk in 1588. In the United States, apple brandy was one of the oldest and most popular of all distilled spirits, known in colonial days as "Jersey Lightning" because New Jersey was the production center for apple brandy.

LAIRD'S, the oldest operating distillery in the United States, is America's biggest producer of apple brandy. The firm dates back to 1698 when William Laird, a Country Fife Scotsman, settled in Monmouth County, New Jersey and began distilling apple brandy. Another Laird built a Stage coach stop—Colt's Neck Inn. By the mid-1770s its apple brandy had become so well known that George Washington asked for the Laird's recipe to use in his own distillery.

The inn, now a restaurant and cocktail lounge, is located at the intersection of Routes 34 and 537, and is still owned by the Laird family.

Before Prohibition, Laird's Applejack was being shipped as far across country as Denver and Los Angeles. After Repeal the family was concerned about the reputation of their specialty because of the inferior apple brandies that had been illicitly distilled during the dry years. They bought out many distillers and stocks of apple brandy to ensure that only quality apple brandy would be marketed.

OTHER FRUIT BRANDIES *distilled from the juices of their respective fruits include*: apricot brandy, such as Hungary's Barack Palinka; blackberry brandy; cherry brandy—Kirsch and Kirschwa-ser; plum brandy-mirabelle, Quetsch, slivovitz; strawberry brandy—Fraise; and raspberry—Framboise and Germany's Himbeergeist.

(2) "Vermouth" is a type of aperitif wine compounded from grape wine, having the taste, aroma, and characteristics generally attributed to vermouth, and shall be so designated.

(g) Class 7; aperitif wine. (1) "Aperitif wine" is wine having an alcoholic content of not less than 15 percent by volume, compounded from grape wine containing added brandy or alcohol, flavored with herbs and other natural aromatic flavoring materials, with or without the addition of caramel for coloring purposes.

Section 4.22 Title 27 ATF Regulations

VERMOUTH

Most of us think of vermouth when it comes time to make a martini or manhattan. But long before the cocktail and the "cocktail hour" Europeans were enjoying vermouth as a light refreshing before dinner drink. Not surprisingly, a great deal of vermouth is imported; 4.6 million gallons in 1974, most of which comes from the home of its origin—Italy (3.7 million gallons), while somewhat less than a million gallons comes from France. Domestic production of vermouth amounted to 5.4 million gallons, California being the leading producer.

The European's knowledge and tradition of aperitif wines dates back to the time of ancient Greece, the early winemakers preferring a wine flavored with pitch or resin (perhaps to cover the taste of poor wine or coincidently because the surface of the containers were coated with the materials). In the 5th century B.C. Hippocrates was probably familiar with Artemisia absinthum, the wormwood plant (an essential ingredient in vermouth) which he could have used in his legendary cure-all "vinum Hippocraticum." The Romans were well acquainted with "Absinthianum vinum" and flavored their wines with such herbs and spices as pepper, pitch, tar, aloes, spikewood, cypress, mastic gum, as well as wormwood.

While the flavored wines of the ancient world were forerunners of today's vermouth, it is not until the 16th century that we hear of "vermutwein" being made by an Italian, Signor Alessio. Alessio prepared a secret formula of ingredients in his wine and took it to France where he had hoped to gain favor at the royal court for what he claimed was a medicinal breakthrough. The only thing Alessio's "vermutwein" got was a shorter name which the French Gallicized to "vermout" (the English would later add the "h"). The word "vermouth" was originally derived from the German "wernut" meaning "wormwood" and possibly "werian" (to protect) plus "muth" (manhood or spirit) indicating perhaps that the wine would protect or that the wine itself was protected and strengthened.

Signor Alessio did not seem to impress the French royal court and so he returned to Italy where he found others experimenting with wormwood flavored wines. The distillers and vinters in Northern Italy soon realized that they had a unique product on their hands and as was common in those days, they formed a guild to "protect" themselves. Soon the vermouth from the Piedmont region in Northern Italy became well known and many of the famous and well known brands of today were formed during this early period.

Today, vermouth is classified as an "aromatic wine" which simply means that it has been spiced up a little bit with some herbs (usually from 30 to 50 different ingredients). Vermouth can also be called "fortified wine" since grape spirit is added to bring the alcoholic strength up to the desired level. And vermouth is also referred to as an "aperitif wine" since it is appreciated as a light and refreshing before dinner drink (aperitif comes from the Latin "aperire" meaning "to open").

Vermouth starts out with a basic white wine which in itself is not outstanding but relatively neutral. The wine is aged and blended with other wines which have been sweetened and fortified with grape spirit (sometimes referred to as "mistelle"). The blended wines are then mixed with numerous herbs and spices according to the secret formula of the particular producer, some of which include hyssop, orange peels, nutmeg, quinnine bark, marjoram, angelica root and many other roots, plants, seeds, spices, leaves and flowers, as well as the plant from which vermouth derives its name, wormwood. After the wines are infused with the flavoring agents they may be aged and then filtered. One interesting characteristic of the filteration process is that the vermouth is refrigerated to a very low temperature (below freezing) to speed up the crystallization of elements which would otherwise leave a deposit in the wine.

Most producers make both a red "sweet" (Italian) variety vermouth and a light "dry" (French) style vermouth, and either type may be made in France or Italy or anywhere in the world for that matter. Both types are made from white wines and while aging may add some color to the vermouth, the deeper reds are a result of the addition of agents such as caramel. Either variety may be enjoyed sipped straight or on the rocks, perhaps with a twist of lemon and/or squirt of club soda as you read the histories of some of the famous names in the following pages.

BRANDS

CARPANO & PUNT e MES

Signor Antonio Benedetto Carpano was a man of culture, well read both in literature and science, owner of a wine shop in Turin, Italy and who is credited with producing the first commercial brand of vermouth in 1786, thus becoming "the father of the vermouth industry." Signor Carpano was convinced that the wines of the area were "sound" enough but they did not seem to meet the tastes of the general palate. So after experimenting with various herbs and spices he fortified the wine with his own secret formula and introduced an aperitif which, being well-read in German literature, he named "vermouth" after the German for absinthe or wormwood.

Carpano's wine shop and bar soon became a favorite meeting place for famous writers, poets, artists, musicians and politicians of the day, all of whom had a taste for the house speciality. Carpano was succeeded by his nephew, Giuseppe Bernardino Carpano, who in turn founded a company and from 1840 onwards the fame of Carpano's vermouth spread throughout the land. Giuseppe was followed by his two sons, Luigi and Ottavia, who continued to expand the business until the eve of World War I. In 1916 the well known Carpano wine shop was to close its doors, never to be reopened and the following year Ottavio's widow took over the running of the business.

During World War II a prominent Turin industrialist, Silvio Turati took over the Carpano enterprise and while maintaining the solid tradition upon which the vermouth had attained fame helped the Carpano name to expand to worldwide markets, and today Carpano is distributed in over 80 countries throughout the world. Today Carpano markets three varieties of vermouth: "Classico," "Bianco," as well as the well known "Punt e Mes."

PUNT e MES goes back to 1870 when a group of stock brokers would frequent the Carpano bar which was located next door to the Borsa (stock exchange). The gentlemen had the habit of ordering their vermouth with a touch of sweetener (vanilla) or on the bitter side (bitters). One particular day when the stock market had fluctuated a little—a point and a half—the barman asked one of the brokers how he wanted his vermouth (usually with one or two drops of bitters). The broker replied, "Un punt e mes," which was Piedmontese dialect for "point and a half" and hence the drink received its name. Today, when ordering Punt e Mes an individual merely has to raise his thumb (punt) and trace his hand in the air to indicate "a half" signifying that he wants to order the well known vermouth.

CINZANO

The House of Cinzano in Turin, Italy was established in 1757 by two brothers, Carlo Stefano and Giovanni Giacomo Cinzano. The Cinzano family had been living in the Turin area since the 16th century and as early as 1707 a Cinzano received authority to distill brandy and produce cordials for sale only in Pacetto and Turin. Like other families in the area, the Cinzanos were experimenting with various compounds, wines and herbs and spices from which they evolved their special vermouth formula which they began to produce on a small scale.

The Cinzano firm was first organized in 1835 by Giovanni Giacomo's grandson, Francesco Cinzano, who in turn was succeeded by his son, also Francesco. By 1859 the Cinzano firm was one of the most prestigious producers of vermouth in Italy. The younger Francesco started an export trade to Nice, Savoy and eventually to Latin America. In 1861 Cinzano won a gold medal at the International Exhibition in Florence and the following year repeated their success at the one held in London.

The Cinzano formula requires over 150 botanicals which include: thyme, rosemary, celery, myrtle, cinnamon, ginger, sandalwood, vanilla, rhubarb, nutmeg, benzoin and a host of others, all balanced perfectly and infused on a wine base. The Cinzano firm maintains supplies of these botanicals in their numerous caves near Turin. Their immense cellars accommodate more than 3,000,000 gallons while their own railroad at their Santa Vittoria d'Alba installation transports at least three trainloads of Cinzano products daily.

During the last war the Cinzano firm moved its organization to South America where it opened several plants, notably in Chile and Argentina. The same formulas were used, the same botanicals, the same methods and even the same men oversaw the operations. Unfortunately, the same wines were not available but there were some excellent wines produced in South America. Today Cinzano has 26 plants which serve 86 countries. The Cinzano products which are imported to the United States are all produced and bottled in Italy.

Along with Cinzano's traditional Italian vermouth there is Cinzano dry vermouth, Cinzano Bianco, Cin Rosso as well as several sparkling wines.

MARTINI & ROSSI

The vermouth from Turin, Italy had become a standard of quality, so much so that in 1840 King Carlos Alberto issued licenses to producers who could prove that their vermouth was of high quality and strictly of local origin. The first license went to Martini & Rossi. Originally the firm was known as Martini & Sola but Commandatore Luigi Rossi became co-owner, followed by his four sons, which established the Rossi family control of the firm.

Luigi Rossi's sons were followed in turn by their sons which began a new phase in the Martini & Rossi operation, spearheaded by aggressive and innovative advertising. Another phase of the public relations of the company has been the opening of Martini "terraces" in various cities throuout the world as well as the civic, cultural and sporting activities which the firm sponsors. The company also has a Martini Museum which houses one of the finest collection of wine artifacts in the world.

NOILLY PRAT

Noilly Prat was founded in Marseille in 1813, and while Carpano is credited with the creation of the first *Italian* (sweet) vermouth, it is Louis Noilly who gets the credit for the first *French* (dry) vermouth. First imported into the United States in 1853, Noilly Prat is the leading French vermouth today. The firm is still under direction of a family descendent, Francois Bonnardel, the great-great-grandson of the founder.

SPECIALTY PRODUCTS

CHERRY KIJAFA

Kijafa originated on the Danish island of Funen. In 1841, J. J. Jacobsen, a winemaker and prominent merchant of the town of Faaborg, created a recipe for cherry wine and built a winery in which to produce it. His winery was the beginning of the wine industry in Denmark. Jacobsen also created the name for his wine; he took the first two letters of the Danish word for "cherry" (*ki*ebaer), Ki, the first two letters of his last name (*Ja*cobsen) ja, and the first two letters of the name of the town where he first built his winery (*Fa*aborg) fa, and put them altogether to form the word "Kijafa"!

In 1928, the winery was moved to Odense, third largest city in Denmark. Cherry Kijafa is made from the Langeskov cherry, a small black cherry with a piquant flavor. The cherries are picked by hand, crushed and some of the pits allowed to remain during the wine production which adds a distinctive flavor and aroma to the wine. After fermentation the wine is aged in wood oak casks before bottling. Today the United States is the largest export market for the Danish wine.

COCKBURN'S (PORT)

Cockburn Smithes & Company dates back to 1815 when two Leith wine merchants, Robert Cockburn and John Wauchope, came out to Oporto immediately after Napoleon's defeat at Waterloo. Robert Cockburn, the Scottish judge, had been in the wine trade as early as 1796. In 1805 Robert Cockburn married Mary Duff, a lady whom the poet Byron greatly admired. One of the company's present directors in Oporto, David Orr, is married to Susan Duff, a descendant of the lady.

The history of the Cockburn firm is one of partners coming and going with several of the names remaining and recurring throughout. Robert was joined several years later by two partners, Captain William Greig and Captain (later Admiral) Hugh Dunlop. After Robert's death in the mid-1800s, the business was carried on by his two sons, Archibald and Alexander.

The business prospered and the Cockburn brothers were joined by Henry and John Smithes. John Smithes' grandson, John Henry Smithes, is a director of the Oporto side of the business and holds the reputation of being one of today's finest port tasters. Other partners to join the firm in 1868 were Charles D. Cobb, William R. Teage and Henry J. Hadrill, while another Cockburn, Moncrieff, joined the London office. In 1906, Archibald Cockburn Smithes, father of the present John Henrt Smithes, became a partner in Oporto. There were always some Cobbs in the firm and in 1913, Reginald F. Cobb was made a partner in London. Before his retirement in 1928, Cobb saw the company through one of its more difficult periods during the first war. Afterwards Ernest Henry Cockburn became senior partner in London, and in time one of the most powerful figures in the port trade.

In 1931 the firm was reorganized and converted into a limited liability company. The company's operations were divided into two separate companies, one in London and the other in Oporto, the latter being known as Cockburn Smithes & Cia, Ltd. The London company became a limited one in 1952. The company continued to be headed by Cockburns, Cobbs and Smithes and a new name, Heath, who in 1971 took over as head of the Portugal side of the company. Trevor Heath was born in Oporto and has spent his entire life in the port wine trade. He joined Cockburn's in 1954 and is a director of Gremio dos Exportadores de Vinho do Porto (Guild of Shippers) and was Treasurer of the "Factory House" headquarters for nearly 200 years of the British trading colony in Oporto.

The London company had been headed by Mr. Frederick A. Cockburn since 1931 after the retirement of Ernest Henry Cockburn. In 1965, Wyndham Fletcher, a cousin of Ernest Cockburn and who has been with Cockburn's since 1930, became head of Cockburn, Martines, Mackenzie, the company responsible for Cockburn bulk sales in the United Kingdom.

In the early '60s the Cockburn's company became an associate company of Harveys of Bristol, a firm with whom they have traded for many years.

Cockburns produce a White Port (No. 30), Ruby Port (No. 25 & No. 33), Vintage Port, Tawny Port (No. 85, Cream, Aldouro), and a Special Reserve which was introduced recently.

DRY SACK

Dry Sack is the best known of the fine sherries produced by Williams & Humbert Ltd., a firm which dates back to 1877. Alexander Williams had been living in Jerez de la Frontera, Spain and working for an English company in the sherry trade. In 1875, Alexander married Amy Humbert and two years later started his own sherry business along with his brother-in-law, Arthur Humbert.

Carl Williams, the son of the founder, is credited with developing the company's leading seller, *Dry Sack*, the solera for which was first laid down in 1906. Although Dry Sack emphasizes the word "dry" the sherry itself is a medium (oloroso) sherry but on the dry side.

There are several stories as to how the name "sack" became attached to sherry. Probably the best known one is the references in Shakespeare's *King Henry IV* (i.e. "A good sherrissack . . "; ". . . , without sack, . . ."; ". . . to sack."). Others contend that the term "sack" was a reference to the fact that the wine was carried around in sacks. Another and perhaps more plausible explanation finds the derivation of the term "sack" to come from the Spanish "sacar," a verb which signifies the drawing off of the wine from a cask.

The firm today is still directed by descendents of the founding families. Their London office, named Sherry House, was rebuilt on the site of their old quarters which were destroyed during the war. In 1958 Williams & Humbert also bought a property in the Southhampton area, now known as Testwood House, parts of which date back to the 15th century, while other parts date variously from the 16th, 18th and 19th centuries. The house itself has been restored and now serves as the company's Southhampton office. Other discreet but efficient buildings were erected on the site to house a large bonded stock of sherries as well as a bottling plant.

Today, Dry Sack accounts for over 80% of the company's exports and is shipped to more than 125 countries. Other Williams & Humbert sherries include: Pando, Carlito, Cedro, Canasta Cream, and Dos Cortados.

HARVEY'S BRISTOL CREAM

The Harvey's sherry business dates back to 1796 when William Perry came to Denmark Street in Bristol and started a wine business, specializing in wines from the Iberian peninsula. The Harvey's still maintain their offices, wine museum and cellars there, although the bottling, blending and storage facilities were moved to Whitechurch in 1960. The cellars themselves date back to 1140 when they were storerooms for the monastery of St. Augustine founded by Robert Fitzharding, the first Lord Berkely. The cellar of that monastery still stands 200 yards away and is known today as Bristol Cathedral.

In 1230 the cellar of the monastery became part of a house built for the master of the Hospital of Gaunts. Maurice de Gaunt, grandson of Lord Berkely, was the founder of this hospital for the caring of the poor and sick. The house itself was rebuilt after the dissolution of

monasteries by Henry VIII and stood for 400 years until it was destroyed by bombs in 1940.

In 1794 William Perry came to live at Gaunt's House, as it had become to be known. Perry used the cellars to pursue a business as a wine merchant which he began in 1796, and as noted above, he specialized in wines from the Iberian Peninsula. His business prospered and in 1815 he took Thomas Urch into partnership.

Their keenest rival in the wine business was John Maxse, who it seems relied chiefly on two experienced sea captains to bring his wines back to Bristol, a father and son, both named Thomas Harvey (the plot thickens). The younger Thomas Harvey married Anne Urch, Thomas Urch's sister. Their son, the first John Harvey, became apprenticed to his uncle in 1822 to learn the wine business. He learned it so well that in 1871, after fifty years of the business, the company's name became John Harvey & Sons.

John Harvey II succeeded his father as senior partner until 1893 when the firm became a limited liability company. Members of the Harvey family held the chairmanship through the first six decades of the 20th century until 1958 when the company became a public one. Harveys developed quickly into a group as they acquired other business in the wine, spirits and catering industry. In 1966 Harveys became part of the Showerings organization which in turn became part of the Allied Breweries concern.

Harvey's Bristol Cream received its name in an interesting fashion: An aristocratic lady was visting the wine cellars of Harvey's when she was offered a glass of Harvey's Bristol Milk. She was then invited by the younger John Harvey to try another less known sherry blend. And, you guessed it, after tasting the second sherry, she said: "If that be Milk, then this is Cream." The Harveys quickly adopted and registered the name and today it is vastly more popular than it counterpart.

About one-third of the sherry sold in the United States is Harvey's, a major portion of which is their Bristol Cream. Other sherries available include Bristol Dry, Tico, Amontillado and Shootings.

PERNOD

Pernod has always had a certain mystique about it, due no doubt to its past connection with the even more mysterious absinthe, which it once was but is no longer.

Pernod's history began in Switzerland in the late 18th century, when Dr. Pierre Ordinaire, a Frenchman in flight from the French Revolution and Napoleon, settled in Couvet. Like most country doctors he compounded his own drugs. Dr. Ordinaire was aware of the medicinal value of absinthe and since its primary source, wormwood, grew abundantly around the area in which the doctor lived, he was led to experiment with various combinations of herbs and plants along with absinthium. In 1792, he came up with a formula of fifteen plants including Spanish anise, hyssop, Melissa, badian, coriander, veronica, camomile, persil, and even spinach, along with the absinthium. Dr. Ordinaire named his elixir "The Green Fairy," due to its color and the effect it had on grateful patients.

The exact proportions of the plants were, of course, the doctor's secret. And it was also the doctor who discovered that the effect of the recipe was enhanced when it was steeped in high proof alcohol which he finally determined should be 136° proof, the proof which became the traditional strength of real absinthe. When Dr. Ordinaire died in 1793, he bequeathed his formula for his elixir to his housekeeper, Mme. Henriot, who along with her two daughters set up a small absinthe shop.

One of the visitors to Mme. Henriot's shop was a Major Henri Dubied, a Frenchman vacationing in the area. The major was very enthusiastic about the absinthe (which he took regularly) both for its medicinal qualities as well as the aphrodisiac effects he seemed to experience. He discussed the qualities of the drink with his son-in-law, Henry Louis Pernod, who heartily agreed, and the two men decided to go into business producing absinthe. They

bought the recipe from Mme. Henriot and opened the world's first absinthe distillery in Couvet, Switzerland.

In 1805 H. L. Pernod, by now the head of the company, built another and bigger factory at Pontarlier, France, 12 miles from Couvet. The elder Pernod had two sons, the youngest, Louis, went with his father to help run the French company, while the older son, Edouard, remained at Couvet and 1827 transferred the Swiss company to his own name.

As business developed in France, the younger Pernod, Louis, began to search out new quarters and found a 36,000 square meter tract of land where he built his new factory which was now producing 400 liters of absinthe per day. And soon production would reach 20,000 liters per day! The factory was one of the most modern with 26 stills, advanced techniques and machinery, with its own platform and a siding to the nearest railroad station.

The Pernod's business received a real boost as a result of the Algerian conflict in which France was engaged in the 1840s. Many of the French soldiers suffered from malaria while fighting the tribes of the North African desert. The French Army began to issue rations of absinthe to the soldiers and advised them to add a few drops to their wine at meals. As the soldiers returned home they brought with them a taste for absinthe which soon spread to the cafe society where most Frenchmen enjoyed their absinthe which had become something of a national pastime.

Louis Pernod died in 1850 and his father, Henri Louis Pernod, died three later at the age of 77. The company's business was carried on by Louis' two sons, Louis Alfred and Fritz, with the help of Arthur Borel, a Swiss engineer who had designed the equipment for the Pernods and who would remain a close associate of three generations of Pernods.

Fritz Pernod died in 1880 and Louis Alfred carried on the business. In order to expand business Pernod went into partnership with Arthur Veil-Picard (in 1888), an important banker in Besancon in the French Jura. The company's name was changed to Veil-Picard & Compagnie but the "Pernod Fils" brand was retained. Arthur and his brother, Edmond Veil-Picard retired in 1894 and the business was taken over and successfully run by Arthur's three sons, Arthur, Edmond and Leon, with the advice and guidance of Louis Alfred.

Production continued to increase and by the beginning of the 20th century it had reached 30,000 liters a day with distribution to all parts of the world. The company always maintained a policy of quality control and even when the prices of grape alcohol soared due to the phylloxera plague that caused a dire shortage of grapes and vines, the Pernod company never substituted other types of alcohol, i.e. grain or potato. The company also pioneered an advanced labor policy when as early as 1873, Louis Alfred and Fritz introduced a profit sharing plan. The company also paid at its own expense a form of accident insurance and gave employees compensation when they were too ill to work.

Everything was going just great until 1901 when disaster struck in the form of a thunderstorm. Lightning had hit a telephone line that connected the various parts of the plant and eventually ignited a vat of alcohol which sent the entire factory into flames. A new plant was built and it was ready in 1905, the company's centenary.

Another disaster was not far off, however, this time in the complete ban of absinthe drinks on March 16, 1915. Many countries had experimented with various periods of prohibition but this was the first time a single drink had been singled out and prohibited. The "reasons" for this action were the alleged harmfulness of the wormwood content in absinthe*. The company sold its plant to Nestle's, the Swiss chocolate and cocoa firm in 1917.

*In the early 1900s there was a sensational case which led to the banning of absinthe. A rather burly fellow named Jean Lanfray, a French farmhand, was known to consume about SIX quarts of wine and spirits a day, along with a few absinthes. Lanfray was also known to be quarrelsome, especially with his wife. One day after an average amount of drinking and quarreling, Lanfray shot his wife and children — all of which was blamed on the several absinthes!

The Veil Picard brothers were determined, however, to keep their *Pernod fils* brand and in 1922 when the ban on anise (not absinthe) drinks was lifted in 1922, they attempted to sell it. It was not until 1926 when they merged with Andre Hemand, who had also been in the absinthe business before the ban and was now the head of a successful company, one of its products being an anise drink. The company became known as Maisons A. *Hemand et Pernod Fils Reunies*. Although the brand was contested by another company, the *Pernod Pere et Fils*, and there was a fiercely contested battle both in the courts and in the public ads, both firms eventually settled their differences and ended by merging into one company.

The company did very well up until the second war when the Germans banned spirit based aperitifs, but the company decided to produce a wine based aperitif which they called *Vin Pernod* and later *Perkino*. They also created a non-alcoholic version known as *PSA* (Pernod Sans Alcohol). When the ban on *anise* drinks had been lifted in 1922, they were restricted to 40% alcohol but in 1938 this percentage was raised to 45% and the company marketed *Pernod 45*. In 1951 the firm introduced a pastis named *Pernod 5l* (derived not from the date but the way the original absinthe was usually drunk, five parts water, one part absinthe and presumably this was still to be the way Pernod was to be drunk).

In 1959 the company changed its name to PERNOD S.A. and in 1965 they took over another company, Distillerie Suze, which produced a bittersweet aperitif called "Suze" made from the root of the gentian plant.

Today Pernod is an anise flavored spirit aperitif. The main ingredient, anise, is obtained from several sources. In the south of France, it is extracted from the funnel plant as well as from aniseeds found in the Orient and Spain. The main source, however, is from the star anise, a large tree of the magnolia family found only in North Vietnam. The fruit from this tree has a star shape of 7 or 8 sprays and a rough skin. Inside each spray there is an oval, reddish-brown seed which has a strong aromatic odor of anise.

The essential oil of these seeds is extracted in North Vietman and sent to Europe, where it is distilled to remove the impurities. The essence of aniseed is then blended and distilled with some fifteen other plants and herbs and voila! Pernod!

SANDEMAN

George Sandeman (1765-1841) started his business in 1790 as a wine merchant in London. He came from a family that dated back as far as 1594 in Alyth, Scotland. And like so many other Scots of the time, George set out to make his fortune and so with a loan of 300 pounds from his father he set up a wine cellar.

He started trading at Tom's Coffee House in Birchin Lane, Cornhill in the City of London. It was the custom during the 18th century for city merchants of all callings to do their business in London's many coffee houses which acted as gathering places for both buyers and sellers. George Sandeman decided to specialize in sherry and port and by 1792 he was representing James Duff of Cadiz. It was at this time that he shipped what has since been recognized as the first true vintage port, Sandeman 1790.

George Sandeman realized that it was important to see the source of his wines first-hand and so he began to travel frequently in Spain and Portugal (despite the fact that the Napoleonic Wars made travel hazardous). His trips not only brought him first-hand knowledge but first-rate friends in the British Army, including the Duke of Wellington. In 1809 one of the firm's partners, James Gordon, took up residence in Cadiz and began shipping sherries under the Sandeman name. And in the same year there was a shipment of Sandeman Madeira London Particular, a brand still shipped to this day.

As business increased Sandeman moved his business to 20 St. Swithins Lane for his offices and wine vaults, along with the adjoining premises at 13 Sherbourne Lane. The Sandeman family and Sandeman headquarters remained here until 1969. George Sandeman became well known and quite a character as he grew older. He was the last man to go on the Royal Exchange in breeches and top boots and he wore a white wig from which he was named "Old Cauliflower."

George Sandeman died in Brussels in 1841 and was succeeded by his nephew, George Glas Sandeman (1792-1868). The younger Sandeman widened the scope of the firm to include insurance and export of British linen and cotton goods as well as enlarging the flourishing wine business. The firm even ran their own wine clipper, the Hoopoe, which was well known for her speed. George Glas Sandeman was succeeded by his eldest son, Albert George Sandeman (1833-1923) in 1868 who in turn took his three brothers into partnership. Albert increased commercial as well as family ties with Portugal by marrying the eldest daughter of the Viscon da Terre De Moncorve, the Portuguese minister in London, in 1856.

The Sandemans had been agents for the sherries of Julian Permartin, a Jerez house whose stocks of fine wines were second to none and in 1879 the Sandemans bought these wines and all of the other assets. Albert Sandeman served as Governor of the Bank of England for two years. Under his guidance the Sandeman partnership was converted into a limited liability company in 1902 and his oldest son, Walter Albert Sandeman (1858-1937), succeeded his father as head of the company in 1923.

It was during Walter Sandeman's time as head of the firm that the well known "Don" figure was first introduced, which has remained to this day the symbol of Sandeman sherries and ports. The figure, dressed in a stylized Portuguese student's cape and sporting a wide-brimmed hat (such as those still worn by the caballeros of Jerez) was the creation of a little known artist, George Massiot Brown. Brown approached E. Marshall Hardy, the advertising manager for Sandeman, who immediately saw the potential of such a trademark and the drawing was purchased by the company the same day for 50 guineas.

Walter Sandeman was succeeded by his son, Henry Gerard Walter Sandeman (1885-1953) in 1937, who in turn was succeeded by his brother, Patrick Walter Sandeman, who was chairman until his death in 1959. Sandeman had become a public company in 1952 and it was throughout this time that Patrick Sandeman guided the company through the period of change while maintaining the traditions of the past. He in turn was succeeded by his son, Timothy, in 1959 and his other son, David as deputy chairman.

In 1963 the Sandeman firm amalgamated with another firm with the name of Sandeman but which up until this time had no connection. Sandeman and Sons of Edinburgh, a distinguished producer of Scotch whisky was originally known as Laidlow and Sandeman, and one of the partners was a grandson of the original George Sandeman who had started the other Sandeman firm in 1790.

CHAPTER SEVEN

THE LIQUEURS

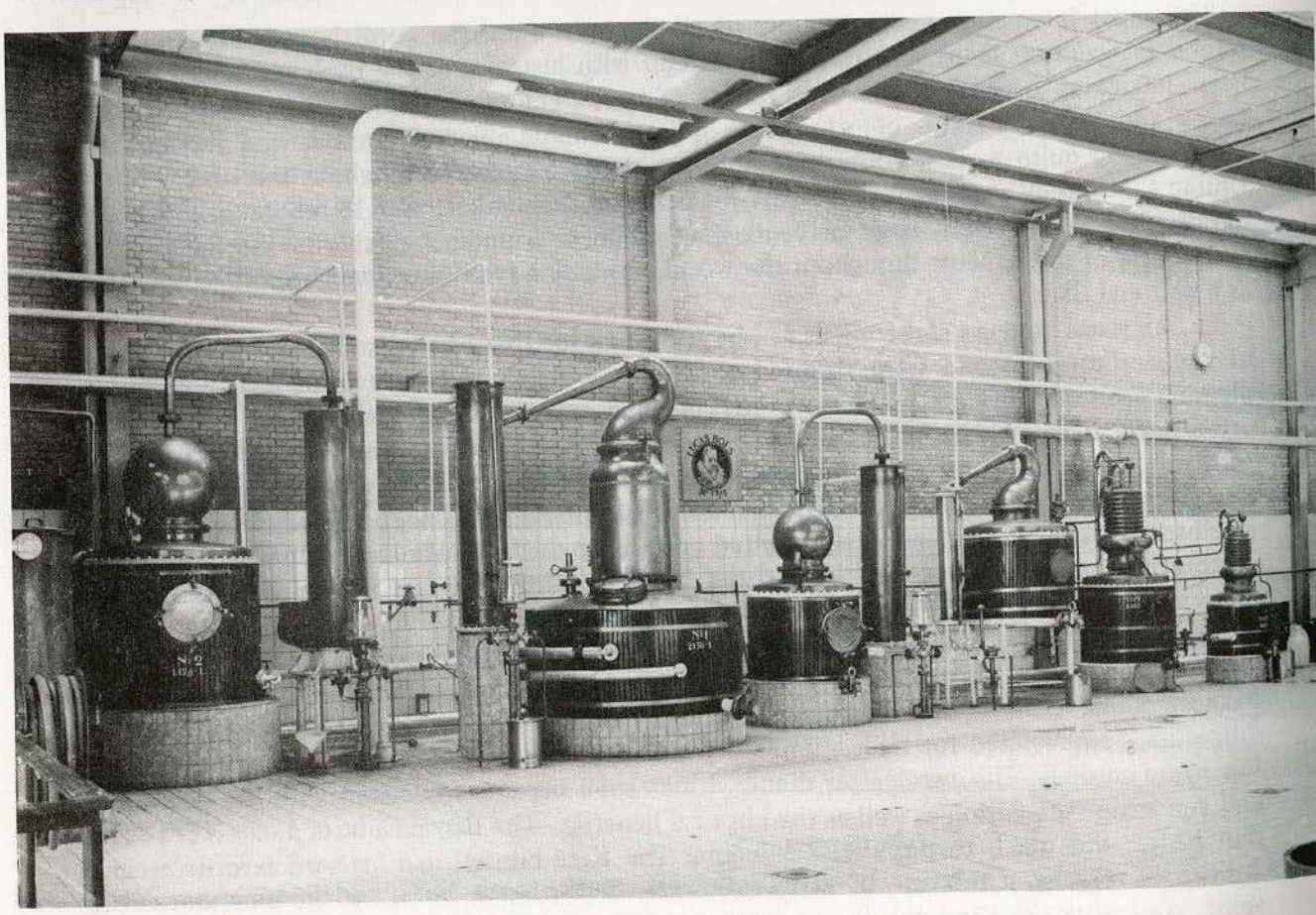
(h) Class 8; cordials and liqueurs. Cordials and liqueurs are products obtained by mixing fruits, flowers, plants or pure juices therefrom, or other natural flavoring materials, or with extracts derived from infusions, percolation, or maceration of such materials, and containing sugar, dextrose, or levulose, or a combination thereof, in an amount not less than 2½% percent by weight of the finished product.

Section 5.22 Title 27 ATF Reg.

The most interesting and intriguing of all the spirits are the cordials and liqueurs; most interesting because many are wrapped in legend with histories dating back hundreds of years; most intriguing because of the wide variety of types, colors and shapes of bottles, as well as tastes and aromas, some of which are quite complex. Today cordials and liqueurs are experiencing quite a sales boom, not only in this country but throughout the world. In the United States they account for a healthy 8 percent of the market, over 16 million gallons being imported. The relatively large percentage of imports is understandable in the light of the uniqueness of the liqueurs thoughout the world, as much a symbol of their respective countries as a national flag.

In one sense liqueurs and cordials can be said to be the first of all distilled spirits since many of the earliest products were flavored to mask the harsh and fiery tastes and not always pleasing aromas. Whiskey, when it was first distilled, was not like the whiskey we know today, often being flavored with raisins and other spices and herbs. Vodka was spiced up with various additives, many times for other purposes than drinking and gin began as a flavored spirit. And like most spirits, liqueurs and cordials (the terms are interchangeable) had medicinal properties ascribed to them. Individuals experimented and improvised. Monks and alchemists sought the restorative powers of secret recipes and the "elixir of life." Many of these recipes remain the closely guarded secrets of some of the most well known brands today.

As the knowledge and practice of distilling spread the production of liqueurs and elixirs became more common, nations as well as individuals becoming famous for their products. In France, where Catherine de Medici introduced liqueurs, the various elixirs were known as "digestifs," appreciated for their stimulating qualities, especially for the heart or *coeur*, hence the name cordials. The sweet after dinner drinks soon became associated with the emotional and romantic stimulation as well as the physical benefits. The Royal Cout of Louis XIV, "The Sun King," did much to popularize liqueurs. The King himself had his own favorite recipe, known as *rossolis*, a mixture of various flowers, musk, roses, lilies, and jasmine steeped in spirit. And what the King did, the Court and nobility imitated. And while flowers and herbs were most popular in making liqueurs, fruits were also beginning to be appreciated for their flavors. During the 18th century the liqueurs made from fruits were known as *ratafias*, a term



1. Head office and distillery of Royal Distilleries Erven Lucas Bols at Nieuw-Vennep, Holland. 2. A view of the nearly hundred years old stills. Photo courtesy Bols.

supposedly derived from the time when a toast was drunk at the ratification of a treaty.

From the nobility the tastes for liqueurs and cordials spread quickly. Each country offered its own specialty as well as assortments of liqueurs which covered the whole range of tastes. Intriguing names such as "Rose without Thorns:, "Illicit Love". "Liqueur de Belle" and "Maiden's Cream" were being sold alongside some of the most famous names in cordials today. Bols, the oldest distillery in the world; Cointreau, the world's largest producer of cordials; Marie Brizard, one of the finest quality brands; as well as individual stars such as Benedictine, Chartreuse (first introduced to Parisian society in the mid-1800s), Strega, Tuaca and the various cherry cordials were all on their way to world wide frame.

Today we are confronted with a never ending array of liqueurs and cordials with new ones being introduced as demand for variety and change continues. The market for liqueurs has increased over 200% in the last 15 years; some companies experienced an even greater rate of growth in the last several years. A major factor in this sales growth is the "recipe revolution"—the introduction of new drinks by firms using their brand as a primary ingredient. Galliano has always been in the forefront with their Harvey Wallbangers, Golden Dreams and Cadillacs and most recently their Root Beer Float. The introduction of Amaretto di Saronno in a wide variety of tasty cocktails is an excellent example of how drink recipes can boost sales.

Production methods

There is as much variety in the production methods as in the liqueurs themselves and many liqueurs are made with two or more methods which makes classification difficult. Basically liqueurs are spirits to which flavoring and spices have been added. Flowers, herbs, seeds, spices, fruits and plants are all used to obtain their unique flavors and aromas. The base for a liqueur may be a fine brandy (originally the term liqueur was used to indicate one which had a brandy base) or a completely neutral spirit. The flavoring agents may range from primarily a single source such as a creme de menthe or cacao to an extremely complex formula involving over a hundred different herbs, seeds, spices and plants prepared in a complex manner over many years of careful blending and aging.

Basically there are three methods used in the preparation of liqueurs; *maceration*, *percolation* and *distillation*. Maceration (or infusion) simply means that the flavoring agents are steeped in the base spirit, usually brandy, and allowed to soak until the spirit has absorbed the essential flavors. The resulting mixture is then usually redistilled to capture only the very best of the flavored spirit. While maceration resembles the making of tea, percolation is similiar to the making of coffee. The herbs, spices and their ingredients are placed above the tank of spirit which is then pumped up through the flavoring agents and allowed to percolate down through them. Once again, the flavored spirit is usually redistilled to obtain a more highly refined product. Some cordials are made by distilling the base spirit with the flavoring agents.

After the base spirit has received the initial infusion of flavoring(s) additional steps may include the blending of one distillate with another, aging for varying lengths of time, refining, filtering and the addition of other sweetening and coloring substances. Most liqueurs and cordials will last for long periods of time even after the bottle has been opened, and few are effected by differences in climate or environment. Besides making excellent after drinks in themselves many liqueurs and cordials are perfect mixers both in cocktails and in cooking.

Liqueurs and cordials are some times classified according to their basic ingredients; herb, seed and plant liqueurs, fruit and peel liqueurs, and cremes. In the herb, seed and plant liqueurs there is usually no single dominant flavor while in the fruit and peel cordials one flavor will be distinguishable more so than others. The cremes are so called because of their consistency and usually have a primary flavor. The following is a list and the history of some of the most well known liqueurs and cordials.

ABISANTE, looks and tastes like absinthe but without wormwood.

ABRICOTINE, apricot liqueur

ABSINTHE, see Pernod in Chap 6

ABSON, a substitute for absinthe

ABSTINA, same as above

ACQUE D'ORO, liqueur with flecks of gold thoughout.

ADVOKAAT, creamy, thick egg liqueur.

AIGUEBELLE, liqueur produced in a Trappist monastery since the 12th Century, both green and yellow.

ALLASCH (KUMMEL), a sweet version of Kummel which takes its name from the Latvian estate where Kummel liqueur was once made.

ALKERMES DE FLORENCE, Italian liqueur flavored with roses, spices, anise, etc.

ALSTINE, absinthe substitue

ALMOND, CREME DE, almond flavored liqueur (flavored with almonds as well as fruit stones.

AMARETTO DI SARONNO, "The liqueur of love" dates back to 1525 when the artist Bernadino Luini was painting murals in Saronno, Italy. While there, Luini stayed at a local inn run by an attractive young blonde. Luini decided to use her as a model (artists will be artists) for the blonde Madonna in the Chapel of the Sanctuary, which you can still see today. He also painted the innkeeper's son in the nativity scene. His renditions of both models can still be seen at that same Sanctuary of Santa Maria della Grazia.

As Christmas approached, the young woman wanted to show her appreciation of having been immortalized in Luini's mural, so she prepared a liqueur, using the "almonds of apricots" and steeping them in "aqua vitae." The town had always been known for its almond-flavored biscuits, called "amaretti," so the liqueur was called Amaretto di Saronno.

Successive innkeepers made the liqueur until 1800 when Carlo Dominico Reina obtained the formula. Reina owned a large apothecary shop in which he sold sweets and liqueurs. It was not until after World War I that one of Reina's descendants decided to sell the liqueur outside of the town. But soon a corporation was formed and the liqueur was sold on a commercial basis.

ANANAS' CREME DE, pineapple flavored liqueur.

ANESONE, white liqueur with anise flavor (like licorice) usually higher in proof and drier than anisette.

ANISE, ANISETTE, anise flavored liqueur (like licorice), both white and red, other spices are also used besided anise.

APRICOT FLAVORED BRANDY, (grape) brandy flavored with apricot.

APRY, apricot liqueur, usually sweeter and lower proof than apricot flavored brandy.

ARRACK PUNCH, Scandanavian liqueur with rum base.

AURUM, Italian liqueur made in the Abruzzi mountains from an aged brandy, fresh oranges, herbs, seeds and roots from the Far East.

BALSAM, West Indian banana flavored liqueur.

BANANA, CREME DE (liqueur), banana flavored liqueur.

BENAI, herbal liqueur from an old world recipe of 37 herbs and spices, honey and aged brandy.

BENEDICTINE, The discovery of Benedictine is credited to one of the Benedictine monks, Dom Bernardo Vincelli. In 1510 he combined some herbs with brandy, distilled the mixture, and gave the world the liqueur which we now know by his order, Benedictine. The Benedictine monks would offer the liqueur to weary travelers and guests who sought shelter in the abbey at Fecamp, France.

This abbey was destroyed during the French Revolution, and the secret of the liqueur lost along with it. Not till 1863 did a merchant of Fecamp, Alexandre Le Grand, an expert in the monastic history of his town, rediscover the ancient formula in some inherited manuscripts. He began to make Benedictine and later in the century reconstructed the Abbey which now houses the distillery as well as a museum.

The still secret formula of Benedictine is known only to three persons in the world. Most of the herbs and plants used to make this unique and famous liqueur are cultivated in the fields and gardens near the Abbey. Some of them, such as hyssop, mint and melissa retain the same seaside scent and saps as when Dom Vincelli found them, centuries ago, on the Fecamp cliffs. Other ingredients now come from far corners of the world.

These plants and herbs, some twenty-seven altogether, after being thoroughly dried, are macerated in brandy and distilled twice. The resulting elixir is then mixed with fine cognac brandy and sugar, and skillfully blended together according to the formula so zealously guarded and handed down through the generations.

During the 1920's it became fashionable for Americans to order "B and B," by which they meant a mixture of Benedictine and brandy. To satisfy the insistent American demand for this new drink, the company prepared a uniform bottled B & B themselves, and in effect creating a new liqueur. It was first imported into the U.S. in 1937. To make it, Benedictine and fine Cognac brandy are skillfully blended, stored in casks, and allowed to thoroughly "marry."

The inscription found on every bottle of Benedictine, D.O.M., stands for "Deo optimo maximi," that is "To God, most good, most great," the dedication given by the creator of the liqueur. There have been many attempts to imitate Dom Vincelli's creation. In the Benedictine Abbey museum a special room, the "Hall of Counterfeits," contains more than eight hundred bottles, all attempts to reproduce the one and only Benedictine Liqueur.

BERLINER KUMMEL a traditional form of the caraway flavored spirit.

BLACKBERRY FLAVORED BRANDY, (grape) brandy flavored with blackberry.

BLACKBERRY LIQUEUR, sweet and rich liqueur with the aroma and taste of blackberries, usually lower in proof than blackberry flavored brandy.

BLUE CURACAO, blue curacao (see curacao)

BOLSBERRY, liqueur made from a blend of black currants and other fruits.

CACAO, CREME DE, creamy liqueur based on cacao and vanilla beans in both white and dark colors.

CACAO MIT NUSS, creme de cacao with hazelnut flavor.

CAFE, CREME DE, coffee flavored liqueur.

CALORIC PUNCH, Scandinavian liqueur based on Batavian Arak rum (same as Arrack Punch)

CARLSBAD LIQUEUR, white Czechoslovakian liqueur made from various herbs and spices with taste of bitters, named after the Carlsbad Spa where the formula was created.

CASANOVA, an Italian liqueur with a brandy base with orange and herbs.

CASSIS, CREME DE, a liqueur made from black currants.

CERISE, CREME DE, French form of cherry liqueur.

CHARTREUSE, The Carthusian order was founded in the eleventh century by St. Bruno, who wanted to live the contemplative life of a hermit, but found doing it alone in those times too dangerous. In the Carthusian mountains of southern France he gathered about him other religious hermits who built a monastery where each had his own living quarters and lived a life of solitude, contemplation, and silence. Collectively, they were safe from the dangers of the outside world.

Les Peres Chartreux, "Fathers of the Wilderness: as the hermits called themselves, first earned a living by farming. Then they discovered that their mountains were rich in iron ore and

manganese, the makings of fine steel. For more than five hundred years these monks were known as the finest steel makers outside of Sweden, and the armies of Europe came to them to have their weapons made. The weapons of war were changing from lances and swords to guns and gun powder and the monks' income from making steel became too small to support them. They were, however, able to turn from forging to distilling.

In 1737, one of the monks discovered an old document given to the monastery in 1605 by Francois Hannibal d'Estrees, Marshal of the French Artillery, 1573-1670. Original author of the manuscript was probably a 16th century alchemist with a great knowledge of herbs and their properties, and the skill and patience to combine 130 of them in a perfectly balanced blend, strengthened by a carefully distilled brandy. The manuscript was first presented by the Marshal to the Chartreux de Vauvert on the outskirts of Paris. Eventually, after 132 years, the document arrived at the monastery La Grande Chartreuse, where it was decided to try out the mysterious product already known to contain medicinal properties.

Brother Jerome Maubec, a knowledgeable chemist, began to experiment with the herbs and had almost achieved success in producing the elixir when he fell seriously ill. Just before he died he dictated to another monk all his discoveries. Brother Antoine, in 1764, finally perfected the recipe containing all the herb and distillation secrets of the old Parisian document and Green Chartreuse was an immediate success.

But problems still remained. During the French Revolution monasteries were disbanded, and the monks had to flee. One monk stubbornly stayed behind, guarding the secret manuscript until 1799, when he escaped to England. He entrusted the recipe to another monk who was later imprisoned at Grenoble. The recipe was smuggled out of his cell to a monk, Dom Basile, who was returning to Chartreuse.

Dom Basile eventually found shelter in Lyon but being unable to develop the recipe, and needing food, he sold the document to a chemist for a mouthful of bread. The Emperor meantime had ordered that all secret formulas be sent to the Ministry of the Interior. So the chemist sent the precious manuscript to Paris, but nothing was ever done about it. When the monks were able to return to their monastery, the documents were somehow recovered. Some twenty years later another monk, Brother Bruno Jacquet, discovered a new liqueur which became Yellow Chartreuse. Since then the secret of Chartreuse formulas have been successfully guarded, despite several attempts to discover them.

Today the formula is kept by three Carthusian brothers who oversee the production every day at the Voiron distillery, in France. Both the Yellow and Green Chartreuse are offered in an aged variety known as V.E.P. (Vieillissement exceptionnellement prolonge; that is, "Aged exceptionally long.") At the coronation of Queen Elizabeth in 1953 a limited quantity of V.E.P. was set aside. Bottled in 1967 it became known as "Coronation Chartreuse." In 1968 another special bottling to commemorate the Olympics was labelled "Cuvee Olympique." Still another Chartreuse, "Elixir Vegetal," is sold mostly in pharmacies as a medicine used primarily for its digestive properties.

CHERRISTOCK, Italian cherry liqueur made from Dalmation cherries with a secret formula.

CHERI SUISSE, chocolate cherry flavored liqueur from Switzerland.

CHERRY BESTLE, Danish cherry liqueur.

CHERRY BLOSSOM, Cherry flavored liqueur from Japan.

CHERRY FLAVORED BRANDY, (grape) brandy flavored with cherry.

CHERRY HERRING, Peter Herring, Danish cherry liqueur produced by secret formula since 1818 made from world famous Danish cherries.

CHERRY KARISE, Danish style cherry liqueur produced in U.S.

CHERRY KIJAFA (see wine products, Chapter 6).

CHERRY LIQUEUR, Cherry flavored Liqueur.

CHINA-CHINA, French orange flavored liqueur.

CHOCOCO, chocolate-coconut flavored liqueur.

CHOCLA MENTHE, a chocolate menthe flavored liqueur.

CHOCOLATE MENTHE, same as above.

CHOKALU, Mexican chocolate liqueur.

CIAO LIQUEUR, Italian liqueur made from herbs and spices with a brandy base.

CLARISTINE, spicy liqueur made from various herbs, etc. from a recipe discovered by the Clarise Nuns of Dinant, Belgium, whose convent was destroyed in WWI.

COFFEE FLAVORED BRANDY, (grape) brandy flavored with coffee.

COFFEE LIQUEUR(S), coffee, creme de, cafe, creme de,; several well known coffee liqueurs such a Kahlua, Tia Maria, Pasha, etc. as well as other liqueurs flavored with coffee.

COINTREAU. The Cointreau firm was started at the beginning of the 19th century by two brothers, Edouard and Adolphe Cointreau, who had become established as confectioners in the historic old city of Angers, France. The mild climate and abundant fruit crops made this a perfect area for their fruit candy factory. They later extended their operations to include a distillery nearby, where they produced a cherry cordial known as Guingnolet d'Angers. It was made from guigne, a much esteemed variety of cherry raised in the province of Anjou. So rich in fine fruits was the area that the brothers were soon producing an entire line of liqueurs.

Aggressive merchandising has always been characteristic of the Cointreaus, and toward the middle of the 1800s Edouard Cointreau's son, Edouard Jr., was given the task of representing the firm abroad. One of his routes took him to the West Indies, where he came across a fruit which grows abundantly there but which at the time was not common in Europe, the orange. The species which Edouard came upon was a wild orange native to the islands of the Caribbean. Knowing that the perishable fruit could not withstand the long ocean voyage back to France, the young enterprising scion had the small tropical oranges peeled and the peel dried and then sent to Angers.

The unusual odor of the peels stirred the imagination of Edouard Sr., and he began experimenting with the dried peels, trying to discover the best way to bring out their delicious flavor and scent. He steeped them in the finest brandies, then through distillation combined the infusions with various regional herbs and spices.

The flavor of the peel of any fruit is very different from the fruit itself and can lend a slightly tart or bitter taste. This gives these liqueurs the "bite" that distinguishes them from the sweeter fruit liqueurs. The senior Cointreau experimented and blended the wild orange peel with those of other orange varieties. Eventually he evolved an outstanding balance of flavors and aromas. The formula for Cointreau which he thus produced has never been changed.

Today only five members of the Cointreau family know the secret recipe for this famous liqueur. They have disclosed that the peels of five different oranges, both sweet and bitter, coming from such exotic spots as the West Indies, Morocco, Egypt, Israel, and Spain, are blended with other flavoring agents to create the magic brew.

It is the *oils* from the peels which give Cointreau its unique perfume and flavor. The white inside all peels is removed. The shredded peel of the bitter oranges is stomped down in the casks by men wearing high rubber boots. The barrel ends are then closed by hand, and alcohol is fed in through the bung. The sealed casks of steeping peel are stored from three months to a year and a half. When the peak of flavor is reached, the alcohol is drained off, distilled, then redistilled. Later it is blended with other alcohol, flavored by the carefully distilled oil of sweet orange peel.

At the turn of the 19th century, Louis and Andre, the sons, took charge of the family business, and made it one of the first to export liqueur on an organized basis. They were soon shipping to Belgium, Holland, Germany, England, Rusia, South America, and the Dutch colonies. Cointreau was becoming known all over the world. And while the company prefers exporting its products from France, Contreau has established plants in thirteen countries around the world wherever import regulations or tariff barriers would have made regular

importation difficult. In these plants Cointreau products are made by blending the distilled essence from the Cointreau distillery in Angers with locally produced alcohol which meets the company's standards.

Today Cointreau is the largest selling liqueur in the world.

COINTREAU & BRANDY, right

CORDIAL MEDOC, French liqueur made from a blend of aged brandy, orange curacao and creme de cacao.

CREME DE ALMOND, almond flavored liqueur flavored also with fruit stones.

CREME DE ANANAS, pineapple flavored liqueur.

CREME DE BANANA, banana flavored liqueur.

CREME DE CACAO, liqueur flavored with vanilla and cacao beans.

CREME DE CASSIS, liqueur made from black currants.

CREME DE CAFE (COFFEE),, coffee flavored liqueur.

CREME DE FRAISES, strawberry liqueur.

CREME DE FRAMBOISE, raspberry liqueur.

CREME DE MANDARINE, tangerine orange flavored liqueur derived from the peels.

CREME DE MENTHE, mint tasting cordial in white, green as well as gold colors derived from several varieties of mint, especially perppermint.

CREME DE MOKA, coffee flavored liqueur.

CREME DE NOYA (NOYAUX), nutty almond flavored liqueur derived from the stones of peaches, plums, cherries and apricots.

CREME DE PRUNELLE, plum liqueur.

CREME DE ROSES, liqueur with the hint of rose and vanilla.

CREME DE VANILLE, vanilla flavored liqueur, brown in color.

CREME DE VIOLET, the essence of the petals of violets and vanilla.

CREME D'YVETTE, a creme de violet named after a well known French actress, Yvette Gilbert.

NOTE: Cremes are so named because of their thick, creamy consistency. At times a liqueur or other spirit is so named to indicate that it is the best, i.e. the "cream" of a particular type.

CURACAO, pronounced koo ra sa o, an orange flavored liqueur principally derived from the peels of Curacao oranges, in orange, blue, white and green colors.

CURACAO AND COGNAC, Ditto

CZASAKORTE, Hungarian pear liqueur.

DANZIGER GOLDWASSER, Danzig has been well known for its gold wasser (gold water) liqueur made from orange peels and spices with gold flakes sometimes throughout.

DELECTA LIQUEUR, aromatic spice and herbal liqueur.

DOEPPEL KUMMEL, traditional caraway flavored spirit.

DRAMBUIE, A Scotch whisky-based liqueur. Drambuie was the personal liqueur of Prince Charles Edward, "Bonnie Prince Charles," and it was given by him to the MacKinnon Clan for helping the Prince escape after the 1745 rebellion against England was lost. Prince Charles had hoped to take advantage of the discontent of Englishmen who did not like the Hanoverian King George involving England in German politics. So with the backing of France, the Prince landed in Scotland, hoping to rouse support for himself, since he was the grandson of the deposed Stuart, James II. The Prince was popular with some of the Highland clans and they rallied to his support and initially won some impressive battles. But their victories were

shortlived and soon they were met by a large, well-trained and well-equipped English army which defeated them. The Prince had to flee. It was at this time that the MacKinnon Clan then came to the Prince's aid and as a reward the Prince bestowed on them the secret of his liqueur. The name comes from the Gaelic "an Dram Buidheach" (the drink that satisfies).

For nearly a century and a half the MacKinnons kept the treasure to themselves. They made small quantities of the liqueur and only occasionally did a few bottles of it find their way out of the western isles where the MacKinnon home was. Not until 1892 did anyone think of registering the name Drambuie as a trademark. In 1906 young Malcolm MacKinnon produced the liqueur commercially on the mainland of Scotland.

Malcom MacKinnon had migrated from Skye to Edinburgh, where he went to work at seventeen in the old established Whisky House of W. Macbeth & Son. At twenty-three he was made junior partner: and two years later, his seniors having died, Malcolm found himself in command. He had long thought about turning the family recipe into a commercial proposition. But first he had to wheedle the closely guarded secret from his elders.

Then in a basement cellar, with the help of one of his first employees (Sandy Cameron), Malcolm worked with copper pans and jelly bags. It took a week to produce enough to fill a dozen bottles, the first Drambuie ever produced outside the Isle of Skye. The base for the liqueur was and still is Highland malt whiskies, some of which are up to fifteen years old; and the old Skye recipe is still followed precisely. The malt whiskies are combined with heather honey, herbs, and spices to create one of the world's great liqueurs. The Drambuie recipe is still a family secret. In 1945 when Malcolm died, his widow Mrs. Georgina MacKinnon took on the responsibility of preparing the secret base. She did this every day in her laboratory at the top of her home, twenty-two miles from Edinburgh. She then sent the base to the Edinburgh headquarters. Mrs. MacKinnon died at 90 and the secret recipe was inherited by her son, Norman, managing director of the Drambuie firm for many years, and by his sister, Margo.

ESPRESSO, Italian coffee liqueur.

FIOR D.ALPE, di alpi, Flora di alpi, Flora alpine(a), etc. all meaning "flower of the Alps" and the herbs, etc. which make up this Italian liqueur.

FLEUR DE MOCHA, coffee liqueur based on Columbian and Javanese coffee.

FORBIDDEN FRUIT, an American liqueur based on the West Indian grapefruit, shaddock, and brandy.

FRAISES, CREME DE, FRAISETTE,, strawberry liqueur.

FRAMBOISE, CREME DE, raspberry liqueur.

FRUIT FLAVORED BRANDIES, these flavored brandies belong more to the liqueurs and cordials than to the brandies since they are "flavored" rather than derived from the actual juice or fruit of the respective fruits.

GALLIANO, LIQUORE. (Distillerie Riunite di Liquori S.P.A. Solaro, Italy.) Galliano was created in 1894 by Arturo Vaccari in his laboratory in Leghorn, Italy. Vaccari named the liqueur after an Italian hero, Major Giuseppe Galliano, who as a member of the Italian Abyssinian Forces in Ethiopia during the Italian-Abyssinian Conflict of 1895-96 had commanded the troops that successfully defended a small fort, Enda Jesus.

The defense of this fort was essential in order to prevent the advancing Abyssinian army from entering Italian Eritrea, and to give time for the scattered Italian forces to consolidate. The Major's orders were to hold the fort "against all odds." Some odds! The Major had 21 officers, 1,176 infantry and artillerymen, and 1,150 natives—a total of 2,347 against 80,000 Abyssinian troops.

On December 8, 1895, the divisions of Abyssinian troops led by Emperor Menelik were encamped on the plains surrounding Fort Enda Jesus. An uneasy truce and sporadic attacks, costly to both sides, went on for a month and in a bloody skirmish the fort lost its only source of water, a small well 400 yards from the wall of the fort. On January 12, the Abyssinians, launching an offensive with 65,000 infantry, 10,000 lancers, and 12 pieces of heavy artillery,

moved on Enda Jesus. Major Galliano called for complete silence from his troops and had them hold their fire until the very last second. Not until the Abyssinians had scaled the walls with their ladders did the troops open fire, tossing Abyssinians and ladders back down upon the thousands more below. When the battlefield quieted, Major Galliano and his brave troops were still in command of the fort. The siege had ended with the war having been decided on the walls of Enda Jesus.

Arturo Vaccari wanted a strong aromatic liqueur to be contained in an unusually high bottle,* as a romantic recall to the courage of the soldiers. Arturo also realized the potential buying market in the United States where great numbers of Italians had migrated especially to California. He believed Galliano could become a link to the home country. And Galliano's popularity spread throughout the United States along with the Italian immigrants. By 1958 America was the leading market for the Italian export.

In 1969 Galliano got a boost (or a wave) from an unlikely spot. A top surfer named Harvey, after winning an important event, celebrated with his favorite drink—a screwdriver with a dash of Galliano! Harvey overdid things and, in leaving the festivities, sort of banged along from wall to wall—and the Harvey "Wallbanger" was born.

Charles Bertrand, then vice-president of McKesson Wine & Spirits, importer of Galliano, seized upon the idea of using the Harvey Wallbanger as a way of promoting Galliano. Soon there were Wallbanger posters, Wallbanger T-shirts, Wallbanger glassware and, of course, quite a few Harvey Wallbangers being consumed. Galliano has always been in the forefront of the "recipe revolution," most recently with their "Root Beer Float."

GEBIRGS ENZIAN, a liqueur based on the gentian root.

GINGER FLAVORED BRANDY, (grape) brandy flavored with ginger.

GLAYVA, a Scotch whisky based liqueur.

GOLD O MINT', gold colored creme de menthe.

GOLDWASSER (GOLD WATER), a white orange or gold liqueur made from orange peels and spices with actual flakes of 22 carat gold throughout so slight that they cannot be detected on the tongue. The goldwasser from Danzig has achieved world renown as well as other names such as Liqueur D'Or, Gold Liqueur, Eau De Vi Danzig, etc.

GRAND MARNIER. Deep in the chateau country of France in 1827, the Etablissment Marnier Lapostolle was founded by J. B. Lapostolle. Blessed with all requirements for creating a fine liqueur—climate, soil, and a skilled hand—Lapostolle developed his distillery into a major success. Under the guidance of Eugene Lapostolle, who succeeded his father as director of the firm in 1859, the magnificent cognacs which formed the basis of Grand Marnier were carefully stored in the spacious wine cellars. But it remained for another member of the family, Marnier Lapostolle, son-in-law of Eugene, to perfect what we know today as Grand Marnier. Created from fine champagne cognac found only in the Charentes region surrounding the Lapostolle establishment, this delicate blend comprised the strict formula followed ever since.

Grand Marnier, painstakingly distilled from the peel of bitter oranges and blended with the special cognac, has become a world leader of highest quality liqueurs.

GRAND MOUQUIN LIQUEUR, a sweet brandy based liqueur.

GRANDTULLY, Scotch based liqueur made in the United States.

GRASSHOPPER, a chocolate mint liqueur.

GREEN TEA LIQUEUR, made from powdered tea and brandy.

HALB & HALB, German liqueur derived from half bitter, half sweet taste with orange flavor and a variety of herbs.

Today the distinctive Galliano bottle is one of the few bottles registered as a trademark. A picture of the fort at Enda Jesus appears on the label.

HERBSAINT, substitute for absinthe, sans wormwood.

HERCULES, an absinthe substitute.

HONEY PUNCH, (liqueur), honey flavored liqueur.

IRISH MIST, an Irish whiskey based liqueur. The story of Irish Mist goes back nearly one thousand years. . .to the days when Ireland was ruled only by warring clans. The drink of those Irish warrior was "Heather Wine," a cordial based on whiskey and wild heather extract.

The secret of making Heather Wine was carefully guarded. Then came the Danish and Norman invaders, and in the 16th century the armies of Queen Elizabeth I. Gaelic Ireland was lost and so was the secret of making Heather Wine. Ireland's nobles, clerics, and fighting men left their native land in a centuries-long exodus known as "the fight of the wild geese," to enter France, Germany, Austria, Spain. And the secret of the wine was somewhere with them.

Daniel E. Williams, a well known 19th century distiller, began a search for the lost recipe. From his Tullamore Whiskey Distillery* he made many experiments with whiskey, heather honey, and spices trying to duplicate the Heather Wine formula. But both the search and experiments were to no avail.

His sons carried on the search, and his grandsons after them, fruitlessly. Then one day in 1948 an Austrian refugee walked into his great-grandson's office at Tullamore, bringing with him a recipe for a liqueur based on heather honey and whiskey that had been in his family for generations, and that he knew was of Irish origin!

The 100-year-long search had ended and the Williams had at long last come upon the secret recipe, now known commercially by that enchanting name—Irish Mist.

IZARRA, French herbal liqueur, both yellow and green, with herbs from French Pyrenees with Armagnac brandy base.

KAHLUA, Mexican coffee liqueur.

KAYMAGUI, liqueur derived from coffee and cacao beans.

KIRSCH, CREME DE, a sweet white cherry liqueur.

KUMMEL, usually colorless caraway seed flavored spirit.

LIKIER SMAKU OZYNOWEGA, Polish style blackberry flavored brandy.

LIQUEUR DE ABBEY, herbal liqueur principally from angelica, hyssop and melissa and other spices.

LIQUEUR D'OR, another name for goldwasser (gold water), a white orange or gold liqueur with flakes of gold throughout (sometimes) based on orange peels, etc.

LIQUEUR MONASTIQUE, an herbal liqueur with over 30 herbs, spices, and roots, etc.

LIQUORE GALLIANO, see Galliano.

LIQUORE STREGA, see Strega.

LIQORE ROIANO, see Roiano.

LOCHAN ORA, a Scotch whisky based liqueur. Lochan Ora Scotch Liqueur came into being in December 1968, at a time when liqueur and cordials were enjoying a remarkable sales growth. Lochan Ora is produced by Chivas Brothers, Ltd. The name Lochan Ora means "Golden Lake."

MANDERINE(S) CREME DE, (liqueur) French liqueur with tangerine flavor derived from peels of mandarine.

MARASCHINO, smooth cherry liqueur derived from Dalmatian marasca cherries and their pits.

For more information about Tullamore, see Irish whiskey section.

MASTIC, MASTIKA, Middle Eastern liqueur based on the mastic shrub. Greek form is spelled Mastic(k)ha.

MOCCA (MOKA) CREME DE, coffee liqueur from mocca coffee beans.

NASSAU ROYALE, Bahamain liqueur from private recipe.

NOYA (NOYAUX), CREME DE, almond flavored liqueur, usually pink, made from kernels of plums, peaches, cherries, and apricots.

O CHA, Japanest green tea liqueur.

OJEN, colorless anise flavored liqueur from Spain in various proofs.

ORANGE CUARACAO, see Curacao

OUZO, Greek anise flavored aperitif liqueur.

PARFAIT ARMOUR, (perfect love) a liqueur made from various flavorings including lemon, coriander, anisette, vanilla, orange, flowers, etc.

PASHA, Turkish coffee liqueur.

PASTIS, PASTIS DE MARSEILLE, a general term for various absinthe substitutes, licorice flavored.

PEACH FLAVORED BRANDY, (grape) brandy flavored with peach.

PEACH LIQUEUR, a sweet peach flavored liqueur usually lower in proof than peach flavored brandy.

PEPPERMINT SCHNAPPS, less minty liqueur than creme de menthe.

PERNOD, see wine chapter 6 for aperitifs

PERONETTE, anise flavored liqueur, absinthe substitute.

PETER HERRING, Danish cherry flavored liqueur produced since 1818 from those world famous Danish cherries (see Cherry Herring).

PIMENTO DRAM, Jamaican rum liqueur.

PIMM'S CUP, The world's first gin sling, Pimm's No. 1 Cup,* was invented in 1841 by James Pimm, proprietor of Pimm's Oyster Bar, London, an establishment whose history dates back to the 17th century. In his diary, Samuel Pepys in 1661 mentions this place, then called The Three Cranes. Successors to James Pimm decided in the 1870s that this drink, which had become exceedingly popular among their patrons, should be made widely available. So they started bottling Pimm's Cup.

Pimm's Cup travelled abroad, following the British Flag. The first case ever shipped went to Ceylon, to Galle Face Hotel in Colombo. Today the complete recipe for Pimm's is known by only six men—two directors, two senior executives, and two master blenders. Every employee who joins the company must sign a pledge that if by chance he ever learns the recipe, he'll never reveal it. There's small chance of this, however, since the ingredients are purchased in a way that they cannot be reconstructed and yield the secret of the original recipe.

Periodically Pimm's Cup is tested against the original formula to make such that it meet the original specifications for density, alcoholic strength, solid and mineral matter, and other arcane considerations.

PINEAPPLE LIQUEUR, LICOR DE PINA, pineapple flavored liqueur.

PONCHE REAL, Spanish orange liqueur.

RAKI, a high proof anise flavored liqueur from the Middle East.

RASPBERRY LIQUEUR, right

REISHU, a melon flavored liqueur from the Far East.

Pimm's Cup at one time was marketed in six varieties but since 99% of the worldwide sales centered around No. 1, the company discontinued the others and recently removed the "No. 1" from the Pimm's label.

ROCK & RUM, a rye whiskey and rum liqueur.

ROCK & RYE, a rye whiskey and rock candy liqueur, sometimes with fruit.

ROIANO LIQUORE, Italian liqueur with anise and vanilla flavor.

ROSE, CREME DE, liqueur with vanilla and hint of roses.

ROSEMINT, rose and mint flavored liqueur.

ROSOLIO, similar to creme de rosa.

RUMONA, Jamaican liqueur derived from vanilla, cocoa and coffee beans.

SA'ALA LIQUEUR, French coffee liqueur made with cognac base.

SABRA, Israel chocolate orange liqueur. Sabra, meaning a native-borne Israeli, is part of the Seagram's line and came into being when Charles Bronfman was visiting Israel. He became intrigued with the idea of developing a new liqueur exclusively for Israel. Today Seagram has a plant in Rehovot, between Tel Aviv and Jerusalem. Here Jaffa oranges are combined with herbs and spices to produce a liqueur of distinct flavor, reminiscent of the chocolate-covered cherries we used to get during the holidays.

SAMBUCA, Italian liqueur based on elderberry and anise flavor.

ST. DOMININIC, spicy herbal liqueur.

SLOE GIN, red liqueur made from the sloeberry (sloe plums) of the blackthorn bush.

SOUTHERN COMFORT, a whiskey based liqueur with the pleasant taste of peach, traces back to a French drink known as "Consolateur du Sud" or "Consoler du Sud." During the War of 1812 Jean Lafitte, a well known privateer and pirate of the Baratarian Coast south of New Orleans, captured an English brigantine. On board was a French nobleman among whose possessions were several casks of a sublime golden liqueur. The nobleman said that liqueur had been enjoyed in his family for centuries and dated back perhaps to Charlemagne. After some "convincing" he thought it best that he give up both the casks and recipe for the liqueur.

Soon this drink was highly popular in the New Orleans area. After the war Jean Lafitte moved to St. Louis and changed his name to Lafflin (a Lafflin now works for the Southern Comfort Corporation). It was not long after this that Southern Comfort came to be known, especially in Memphis and St. Louis, and later through the rest of the country.

STRAWBERRY LIQUEUR, liqueur with strawberry, sometimes called creme de Fraise.

STREGA, Italian liqueur. A few years before Italy was unified Giuseppe Alberti started a company in the little town of Benevento. In 1860 the town was conquered by Garibaldi's army and united to the Kingdom of Italy. The conquest gave a push to economic life and found the Alberti firm mainly involved in collecting and exporting wines. Most of these were exported to the north and to France. In the '80s and early '90s, however, the worsening of political relationships and a customs war between France and the new kingdom of Italy made the export business at first difficult, then impossible.

So the Alberti firm began to promote and advertise a liqueur, Strega, whose production until then had been a hobby, personally attended to by Guiseppe himself. The qualities of Strega, distilled drop-by-drop from more than seventy herbs and carefully aged in wood, the use of advertising and promotional systems very advanced for their time, and the hard work of Giuseppe's sons, Vincenzo, Ugo, Francesco, and Luigi, combined to make Strega at the turn of the century, not only a big success in Italy, but a leading brand throughout the world. Today Strega is exported to more than 66 countries, being produced not only in Italy but in Argentina and Brazil, where the needed herbs are sent to Italy. According to legend, beautiful maidens disguised as witches once created a magic drink in the city of Benevento Italy. Now, whenever two persons taste this magnificent drink, they are forever united. Anyway, Strega is Italian for "witch."

SWEDISH PUNCH, Swedish cordial with a Batavian arrack rum base and flavored with various spices and citrus flavors.

TAVA, vodka based liqueur.

TANGERINE, tangerine flavored liqueur.

TEA BREEZE, French tea flavored liqueur.

TIA MARIA, a coffee liqueur. Tia Maria was created in an atmosphere as mysterious and romantic as the island from which it came. Jamaica was discovered by Columbus during his second voyage of exploration in 1494. The island was thereafter governed by Spanish families of noble blood until invaded by the British in 1655. The Spanish families and their slaves all fled their homes, snatching what possessions they could at a moment's notice.

In the confusion, a beautiful young daughter of one noble family became separated from her parents and alone except for her maid, Tia Maria. This faithful slave had managed to salvage a small bundle of the senorita's personal possessions, among them a pair of priceless black pearl earrings that, according to tradition, once belonged to Queen Isabella, and an ancient manuscript containing secret recipe for the family cordial. The young senorita married one of the British officers and became the mother of a large family. When her oldest daughter became engaged, the mother began a tradition to be followed for generations. She gave her daughter the earrings—and the recipe on her wedding day. In making the bequest, she named the liqueur Tia Maria, after her loyal servant. The next phase of the Tia Maria Legend occurred more recently when Dr. Kenneth Leigh Evans, a prominent scientist, physician, and gourment, was sipping a cordial at the home of a Jamaican lady friend. Enthralled with the liqueur, he asked about it. The friend said it was from an old family recipe, but could be made only in small quantities because it was unstable. Intrigued, Dr. Evans then began experimenting with the liqueur until he *did* stabilize it. He then proposed a business partnership with his friend to produce and market the liqueur.

The question was what to call it. Dr. Evans researched the lore of Jamaica and discovered the history of the senorita, the parchment and pearl earrings. When he retold the story to his friend and partner, she showed him a pendant with a black pearl which had been one of a pair of earrings, the other having been lost! So the liqueur was very possibly the same Tia Maria that had been handed down from generation to generation and the "new" liqueur was re-christened Tia Maria.

TRIPLE SEC, a colorless orange flavored liqueur of the Curacao family made from the same peels of Curacao oranges as well as other fruits and spices.

TUACA, Italian liqueur with coconut (caramel) taste. Tuaca has been known in Italy for centuries as "milk brandy." While the exact formula is still secret, the clear amber liqueur is known to be a mixture of fresh citrus fruits and milk infused in spirits, distilled and added to aged brandy. Tuaca is believed to have originated in the Florentine Court of Lorenzo di Medici, who reigned from 1469 to 1492. The liqueur was secretly formulated to enhance the Medici hospitality. Lorenzo (II Magnifico) was a many-sided human being: painter, sculptor, philosopher, musician, and writer, as well as ruler and patron of the arts. Such artistis as Michelangelo, Leonardo da Vinci, Botticelli, and many others gathered at his court. Lorenzo also loved agriculture and farming and his lavish villas were showcases of art and elegance. He was host to all Europe.

Seeking the best liqueur to grace his banquet table, the discriminating Lorenzo chose from all the candidates Tuaca! During the dark period following the Renaissance, this secret of the Medici's was almost lost. Fortunately, two respected families, the Tuonis and the Canepas, retained and jealously guarded the liqueur through many generations.

They named it Tuaca, a contraction of their names *TU*oni *A*nd *CA*nepa. The crest on every bottle is that of the Medici family, and the Tuaca label is based on the famous Ghiberti doors of the Baptistry in Florence.

YUKON JACK, Canadian liqueur.

VAN DER HUM, African liqueur based on native fruits, seeds, bark, etc. Van Der Hum means " what's his name?" since they couldn't remember who created the drink.

VAN DER MINT, chocolate mint liqueur from Holland.

VANILLE, CREME DE, liqueur based on vanilla beans.

VIEILLE CURE, French herbal liqueur with brandy base (cognac and Armagnac) in both yellow and green.

VIOLETTE, CREME DE, liqueur made from petals of violets and vanilla.

VISNOKA, wild cherry liqueur from Eastern Europe.

WISHNIAK, WISNIOWKA, wild cherry liqueur originally made in Poland.

YVETTE, CREME DE, see creme d.Yvette.

ZITRONEN EIS, lemon flavored liqueur.

GRAND RAPIDS, MINNESOTA 55744

CHAPTER EIGHT

THE HISTORY OF DRINKS AND SOME BASIC RECIPES

INTRODUCTION

Whether driving down a street or leafing through a magazine you are very likely to see an advertisement announcing some new drink made with a popular vodka and mixed with anything from root beer to gatorade, or ice tea to milk. Names such as "Charlie Birch", "Ice Pick", "Bullfrog", are found prominently displayed on billboards and full page ads. Other spirits, particularly a leading Bourbon whiskey, promoted the mixability of its brand with such enticing names as "The Miami Sunset", "Los Angeles Luv", "The Pussycat" and "The Atlanta Belle". And, of course, liqueurs have always been in the forefront of the "*recipe revolution*", creating drinks using their brand as an essential ingredient, hoping that a particular drink will catch the public's fancy and result in increased sales.

All of these drink promotions might lead one to wonder where the ad men come up with the names and "stories" behind the drinks; which in turn might lead one to think about where most drink names originated. While the wide variety of drink recipes are of recent origin some do have long histories, dating back hundreds of years. Usually drinks became known as the result of some affiliation with a political, social or personal event. McKinley's Delight and Hobson's Kiss (Hobson was a Spanish-American War hero, congressman and arch teetotaller!) were created at the turn of the century in "honor" of their namesakes. The theater was always an inspiration for naming a drink, particularly the Pink Lady and The Merry Widow. And then there are always the "stories", legendary to be sure, such as the cowboy who fell ill and called out in his delirium to his friends for oysters. Not wanting to disappoint him, they mixed up a "Prairie Oyster."

Some drink recipes and names have well documented histories while others are embroiled in controversy. All are mixed with legend and lore which is a part of their charm. Like a good cocktail, a drink history, fact or fancy, is to be enjoyed.

Alexander—(See Brandy or Gin Alexander) What's in a name? For one thing a lot of different drinks. There is one recipe for an Alexander listed in a bar book from the early 1900's that calls for: ¾ jigger of rye, ¼ jigger Benedictine, and an orange peel!

Alphonse—(see King Alphonse)

Americano—According to the Campari Co. the recommended recipe is:
in an old fashioned glass filled with ice
¾ oz Campari
¾ oz sweet vermouth
with or without squirt of soda
twist of lemon

Aperitif—A before dinner drink used to stimulate the appetite. The word is derived from the Latin "aperire" meaning "to open."

Bacardi Cocktail—Obviously named after the well known rum which dates back to the early 1860's when Don Facundo Bacardi began to produce on a commercial basis a rum that he had for a long time been making for himself and a few friends. Don Facundo purchased a small distillery along with a storage shed in which some "fruit" bats had made their home. The shed is no longer there but the bats can be found on the label of every bottle of Bacardi rum. The Bacardi Cocktail had its day in court in 1936 when the Bacardi Company successfully defended their drink (which dated back to the 1800's) in the New York Supreme Court. The Bacardi company contended that many bars and restaurants were serving a "Bacardi" cocktail made with rums other than Bacardi and that the use of any rums except Bacardi was a misrepresentation. The Court agreed and the Bacardi Cocktail was legally recognized, to be made exclusively with Bacardi rum.
Shake or blend 1½ oz Bacardi rum
¾ oz fresh lime juice
¼ to ½ oz grenadine.
For more about Bacardi see Chapter 5.

Between The Sheets—Something to help get you there:
cocktail glass shake/blend
¾ oz brandy
¾ oz rum
½ oz Cointreau or triple sec
½ oz lemon juice

Black and Tan—Named after the group of constables recruited in England for service in Ireland (1919 to 1921) which in turn were named from the uniform they wore. A negative reference to the above was usually worth a free drink in any self-respecting Irish bar. Fill a tall glass half with ale and half with stout.

Black Russian—According to the Kahlua people the recipe is:
old fashioned glass build
1½ oz vodka
¾ oz Kahlua
fill with ice
When cream is floated on top the drink becomes a WHITE RUSSIAN and
if Cherry Herring is used in place of Kahlua the drink becomes a RED RUSSIAN.

Bloody Mary—In the beginning there was the tomato, then came VODKA and then the BLOODY MARY. Just as you can pick and choose any number of ingredients for your Mary

so you can select the history you prefer. George Jessel is the best known source for the sauce. George contends that the drink came into being one night (or rather early one morning) when he walked into a local bistro in Palm Springs and not finding any bartender on duty, proceeded to go behind the bar to fix himself a badly needed "pick me up." Using some tomato juice, vodka and whatever. As George was enjoying his new found drink in walked a girl named (you guessed it) Mary, and George being the suave and debonair gentleman that he is, proceeded to spill his drink on the young lady. Standing back to observe his misdeed George quipped, "Well, aren't you bloody, Mary?" Not much for a one-liner but the drink was named. While I like George's story there are other versions of who *really* created the drink, most notably a barman at a well known restaurant called Vladimir's where the drink became a house specialty. And I suppose if you have had enough of them you could begin to slur Vladimir into Vladimiry, bladimiry, etc. Other bartenders also mention that they created the drink but under varying names. In any case the drink recipe has become more complex than its history with everyone adding their own favorite spice and juice. The three basic essentials are vodka, tomato juice and a lemon wedge, which when squeezed provides lemon juice. From then on you're on your own adding worcestershire and tobasco sauce or even A-1, salt, pepper, celery salt, bitters, egg white, stalks of celery, and switching to lime wedges in place of lemon. Here is the recipe which I use to make one gallon of mix:

2 large cans of thick tomato juice
2 cans Campbell's Beef Broth (bouillion)
4 oz worcestershire sauce
2 tsp salt
1 tsp pepper
¾ tsp celery salt

Add 1½ oz. vodka to glass filled with ice and mix, garnish with lemon and/or lime wedge and celery stick. Some people like to salt the rim of the glass. If you leave out the vodka you have a VIRGIN MARY and if you substitute aquavit for the vodka you have a DANISH MARY or if you use tequila you have a BLOODY MARIA.

Booze—There are several possible sources for the term "booze" which is probably derived from the Old English "bousen" meaning "to drink deep," in Middle English "buse" was a cup or beaker and another term "bowse" meant the dipping and rising of a bird's head as it drinks. Of more local interest but unrelated was a distiller from Philadelphia named E. C. Booz, who in the mid 1800's put his name, address and date on his bottles which were shaped like little houses. These Booz bottles are now collectors items and were one of the first steps toward brand identification.

Brandy Alexander—A nice after dinner treat:

cocktail glass shake or blend
¾ oz brandy
¾ oz dark creme de cacao
¾ oz cream
sprinkle nutmeg on top

Rarely made in the portions given; usually made with a preponderance of cream.

Brave Bull—Why not?

old fashioned glass build
¾ oz Tequila
¾ oz Kahlua
fill with ice

Bucks—Although you can find differences of opinion on most anything there is a general consensus that a buck is made with gingerale and whatever type of liquor you prefer along

with a lemon twist or perhaps a wedge or a little lemon juice. Brandy buck, gin buck, etc.

Calypso Coffee—There are always three possibilities for a coffee drink which can be called regular, deluxe and supreme:

Fizz glass or cup build
1½ oz rum
tsp sugar (brown, if desired)
fill with hot black coffee
top with whipped cream
For deluxe version use ½ oz dark creme de cacao in place of sugar
For Supreme version use ½ oz Tia Maria in place of sugar

Cappuccino—Named after monks in Italy known as Capuchins who had a special way of making their coffee, adding in a little cream and heating the mixture. The monks wore long pointed hoods known as "capuche" from which they derived their own name. The addition of liquor is strictly an Americanization of the drink. Today restaurants are equipped with impressive looking machines that hiss and fizz as they force a jet of steam into their own mixture of spirits and coffee (espresso) and assorted goodies which would probably shock the monks who started it all. Here is my recipe:

Into a cup pour ½ oz dark creme de cacao
¼ oz rum
¼ oz brandy
fill with hot black coffee
add a touch of cream (or half & half)
½ oz Galliano
Top with whip cream and bingo!

Cider—The term was derived from an Old Greek word "sikera" or ancient Hebrew "sheker" or "sider" all general terms for any strong spiritous drink.

Champagne Cocktail—Now we're getting somewhere. Some contend that this is a terrible way to ruin a good champagne but there are others who swear by it as the essence of a satisfying libation. The word "champagne" itself comes from a French and Italian and eventually Middle Latin meaning level area or "field." The basic recipe goes like this:

chilled champagne glass build
1 lump of sugar
1 or 2 dashes Angostura bitters
fill with champagne
garnish with twist of lemon

Variations include changing the types of bitters and sweetening agents used, i.e., you could use orange bitters and orange curacao (in place of the sugar), or just use Peychaud's bitters, you could fortify with brandy or use Benedictine as a sweetening agent, etc., etc.

Cobbler(s)—One of the very old type drinks which use lots of crushed ice, liquor and lots of fruit but very little, if any, juice. Brandy cobbler, etc.

Coca Cola—This soft drink was already an American tradition by the early 1900's. It was created by Dr. John S. Bemberton in Atlanta, Ga. in 1886. Two years later Dr. Bemberton died, having sold a substantial portion of the company to Asa G. Chandler, who eventually acquired sole ownership. The Coca Cola Company was incorporated in 1892 and by 1904 sales topped the million gallon mark. In 1919 the Chandlers sold out for a cool refreshing 25 million dollars and the following year the word Coke became a registered trademark belonging exclusively to the company. Today the company has plants around the world, independently

owned but still according to the original formula which for many years could only be made in Atlanta, Ga.

Cocktail—Just a word or three about the dozen or so stories as to how this term originated, most of which are highly improbable. The best of the lot has a tavern keeper during the American Revolution being chided by soldiers for allowing a Tory (they were the bad guys) to keep chickens and roosters better than her own. The next time in the soldiers were treated to a feast of roasted chicken (guess whose) and a libation decorated with the *tail* feathers of the roosters (cocks) which naturally led to the toast, "Viva la cock tail!" A close runner up has French soldiers (who had come to the aid of the struggling young nation during the American Revolution) bringing with them a drink which had been long popular back in the Bordeaux region of France. The name of the drink of course was "coquetel." Two more entries from the animal world; horses of *mixed* breeding often had their tails clipped and were known as "cock tailed" and fighting cocks while in training were fed a spiritous mixture known as "cock ale." There are many other stories from around the world. The word itself first appeared in print in the early 1800's.

Collins (Tom and John)—We can be a little more definite about the collins which was named after a waiter, John Collins, who created the drink at Limmer's Hotel in London in the early 1800's. While no one knows for sure, it is most probable that the Tom Collins was the result of John using OLD TOM GIN (a sweetened form of gin) in the drink which took on his last name and when geneva gin (the original type of gin) was used the drink took on the creator's full name, i.e., John Collins. Today most bartenders just use whiskey in a John Collins simply because they do not have the geneva gin. John himself must have been pretty well known, he even had some *limmer*icks made up about him:

"My name is John Collins, head waiter at Limmer's,
Corner of Conduit Street, Hanover Square.
My chief occupation is filling brimmers
For all the young gentlemen frequenters there."

The basic collins today is made with gin, lemon juice, sugar and a squirt of soda or 7up. There are a number of other names attached to the collins depending on which liquor is used: Colonel Collins (Bourbon), Mike Collins (Irish whiskey), Sandy Collins (Scotch whisky), Pedro Collins (rum), Pierre Collins (brandy) and Jack Collins (applejack), etc.

Cuba Libre—Things go better with . . . coke . . . especially when you add a little rum and a squeeze of lime as the American soldiers discovered while they were liberating Cuba from Spain during the Spanish American War of the late 1890's. The sinking of the American vessel The Maine touched off the War and as an indirect result introduced the invading troops to the pleasures of Cuban rum. When a young lieutenant walked into a bar and saw his fellow officers enjoying the new American drink, Coca Cola, he immediately hit upon the idea of adding a good portion of the native rum and toasted the officers to their venture "Cuba Libre!"

Daiquiri—Named after some copper mines outside of Santiago, Cuba where an enterprising engineer by the name of Jennings Cox was working. The mines themselves had been named for a nearby hamlet. When Cox wanted to treat some visitors to a special drink he mixed up some local rum with lime juice and sugar and his guests, delighted with the drink, naturally christened it "Daiquiri." To give you an idea of how the histories of drinks (or any history for that matter) can be lost or mixed up, the Daiquiri mines have been variously described as iron mines, nickel mines, as well as copper mines, 1890's to the early 1900's. Such is history.

cocktail glass — shake/blend
1½ oz rum
¾ oz lime juice
½ tsp sugar

For some interesting variations use different sweetening agents in place of the sugar such as Orange curacao, falernum, orgeat, etc.

Distillation—Comes from the Latin "distillare" i.e., to drop or drip, the way spirits first appeared from the crude stills, trickling out drip by drip. For more see chapter one.

Dirty Mother—Sometimes spelled Dirty Mudder and also known as a *Separator* in some places.

old fashioned glass build
fill with ice
¾ oz brandy
¾ oz Kahlua

When cream is floated on top it becomes a White Dirty Mother and this is where the *Separator* comes in when it is served in a tall glass. Today it is most common for people to ask for a Dirty Mother and expect a tall glass with brandy, Kahlua and cream. If you add a float of Galliano on top you have a Dirty Mother F . . .

Dubonnet Cocktail—For your little old lady. Most recipes call for equal parts of Dubonnet and Gin or those that don't call for more Dubonnet. And then there are the various additions of garnishes, etc.

cocktail glass stir
1¼ oz Dubonnet
1¼ oz Gin
lemon twist

Fizz(es)—One of the basic types of drinks which call for a basic liquor, a juice and some "fizz" (i.e., soda, etc). Usually served in a hi-ball glass. See Alabama, Albermarle, Gin, Golden, Imperial, Royal, Sloe Gin, etc., fizz.

Flip(s)—Another one of the basic types of drinks made from any basic liquor plus an egg and sugar shaken thoroughly and topped with nutmeg. Occasionally someone will add cream to smooth things out. See Boston, Brandy, Cherry, Chocolate, etc., flips.

Gibson—Three small onions in your martini, one for every good source for the name of the drink. Charles Dana Gibson was a well known American illustrator (1867-1944) who enjoyed a sip or two at his favorite watering hole. There was also an American ambassador who, although he was a teetotaler, did not want to appear unsociable so he instructed the waiter to place an identifying onion in his "drink" which contained nothing more potent than water. And of course there were the well known Gibson Girls setting the fashions in the late 1890's.

Gimlet—Purported to be the creation of the English colonials in the Far East who named the drink after the carpenter's tool of the same name which is used to gouge holes. Originally always made with gin but very commonly made with vodka today without even having to specify it.

cocktail glass stir/shake/blend (each to his own)
1¾ oz gin
¾ oz Rose's Lime Juice
Or as mentioned above substitute vodka for gin.

Gin Alexander—Sometimes known as Alexander No. 1.

cocktail glass shake/blend
¾ oz gin
¾ oz light creme de cacao
¾ oz cream

Once again rarely seen in these proportions. When green creme de menthe is used in place of creme de cacao the drink becomes Alexander's Sister Cocktail.

Gin Fizz—Similar to a collins but in a shorter glass with less ice and more fizz.

hiball glass shake/blend
1½ oz gin
1 oz lemon juice
½ tsp sugar
fill with soda, ice

Gin Gimlet—See Gimlet.

Golden Cadillac—According to the Galliano people:

cocktail glass shake/blend
1 oz Galliano
2 oz creme de cacao (light)
1 oz cream

No way you would ever get those portions in a bar or restaurant; more likely: ¾ oz. each and more probable with more cream.

Golden Dream—According to the people who make the gold the recipe is:

cocktail glass shake/blend
1 oz Galliano
½ oz Cointreau
½ oz orange juice
½ oz cream

Reportedly created by Leroy Sharon of Marineland, Calif. as a winning recipe in the United Kingdom Bartender's Guild.

Golden Fizz—Add the yolk of one egg to the gin fizz.

Grasshopper—

cocktail glass shake/blend
¾ oz green creme de menthe
¾ oz light creme de cacao
¾ oz cream

Change the portions to suit yourself.

Grogg—Derives from the nickname given to English Admiral Vernon who was known as Old Grogg because of the *grogram* cloak he always wore. In 1740 the Admiral ordered that the rum rations be watered down and the less potent mix became known as grogg.

Harvey Wallbanger—In the land of sun and surf there was one champion surfer named Harvey who after winning an important contest celebrated with his favorite drink, a screwdriver topped with Galliano. Harvey had a few too many and when he attempted to leave he bounced from wall to wall, hence Harvey Wallbanger!

Tall glass build
1½ oz vodka
fill with ice, orange juice
float Galliano

If you use Tequila in place of the vodka the drink becomes a Freddy Fudpucker, in hopes of a slur, also known as a Cactus Banger or with or without a change in the juice from orange to grapefruit and with or without a change from vodka to tequila (are you following this) you have a Charley Goodlay or Goodleg!!!!!

Hiball—Named after a device used on the railroads in the late 1800's in St. Louis. A ball was placed on top of a high pole to signal the engineer to speed up and that he was on a fast

schedule. The signal became known as a "high ball" and trainmen, often in a hurry, got used to asking for a quick drink, usually whiskey and water, which they referred to as a "hiball."

International Stinger—I usually make this one about half and half (Galliano and Metaxa) but some prefer it sweeter and vice versa.

old fashioned glass build
fill with ice
¾ oz Galliano
¾ oz Metaxa

When the same drink is shaken and served in a cocktail glass it becomes an Italian Stallion (usually with more Metaxa) and if you put the same ingredients into a pony glass and serve it pousse cafe style it becomes a Harbor Light (¾ oz. Galliano, ¼ oz. Metaxa, flame).

Irish Coffee—Everybody has his favorite recipe. Here are three basic ones:

Fizz glass or cup build
1 tsp brown sugar (or regular)
1½ oz Irish whiskey
fill with hot coffee
top with whip cream
sometimes to decorate the drink float a little green creme de menthe on top of whip cream and place a red cherry on top.

Variations include using dark creme de cacao in place of sugar (½ oz.) or use ½ oz. Irish Mist liqueur as the sweetener.

Italian Stinger—Several versions:

No. 1	Old fashioned glass	build
	fill with ice	
	1½ oz Galliano	
	¾ oz white creme de menthe	
No. 2	1½ oz brandy	
	¾ oz Galliano	
No. 3	¾ oz Galliano	
	¾ oz Tuaca	
No. 4	1½ oz Tuaca	
	¾ oz white creme de menthe	

All of these drinks can be stirred, shaken or blended and served "up" in a cocktail glass.

Jack Rose—One of the drinks that have been around for a long time, the older versions called for lime juice while the more recent recipes use lemon juice.

Cocktail glass shake/blend
1½ oz applejack (apple brandy)
¾ oz lemon (or lime) juice
¼ to ½ oz grenadine

John Collins—(See collins).

King Alphonse—I usually serve this drink "on the rocks" which has become popular rather than the way it started in a pony glass.

old fashioned glass	build	pony glass	build
fill with ice		¾ oz dark creme de cacao	
1½ oz dark creme de cacao		float ¼ oz cream	
float cream, ¾ oz			

There are many relatives to the King Alphonse, if Kahlua is used it becomes a Kahlua Alphonse, if a cherry is placed on top it becomes an Angel's Tip, in hopes of a mispronunciation, etc.

Kir—A nice little drink made with white wine and a touch of creme de cassis and named after Canon Felix Kir, one time mayor of Dijon, France which is well known for its cassis. Kir himself was a colorful figure, cleric, parliamentarian, a former leader in the French Resistance and controversial. He caused a stir in the Church when Kir welcomed a Russian leader by the name of Krushchev in 1960. But Felix lived until he was 92 years old, enjoying food and drink which might say something for the drink named after him.

Mai Tai—Trader Vic concocted this rum specialty in 1944 and according to him it was named as a result of the satisfaction expressed by two of his friends who first sampled his invention and then said, "Mai Tai Roa Ae" which in Tahitian means "Out of this world . . . the best."

double old fashioned glass build
fill with shaved ice
1½ oz lime juice
½ oz orange curacao
½ oz rock candy syrup
[oz orgeat
½ oz orgeat
2 oz Trader Vic's Mai Tai rum OR
1 oz dark Jamaica rum and
1 oz Martinique rum
Hand shake in glass
decorate with half lime shell
fresh mint and fruit stick

Other recipes for a mai tai include:

(a) 1½ oz rum
¾ oz orange curacao
½ oz orgeat
½ oz grenadine
1 oz lime juice
fruit garnish
float of 151 proof rum

(b) 2 oz dark rum
½ oz orange curacao
½ oz apricot flavored brandy
1½ oz lime juice, garnish, etc.

(c) 1½ oz rum
¾ oz lime juice
¼ oz triple sec
¼ oz orgeat
garnish with fruit, etc.

Manhattan—Well, here we go. In the East you will invariably have the manhattan served to you made with a blended whiskey while in the West Bourbon will automatically be used unless otherwise specified. Back in 1846 it is said that a bartender in Maryland quickly stirred up some whiskey, sugar syrup and bitters for a wounded dualist. Both the drink and the patient survived presumably to move on to New York where vermouth was added and the drink took on the name of the center of the metropolis. Manhattan before becoming the commercial

center of New York was the name of an Algonquin Indian people who probably needed a drink after unloading some real estate on the guy with the beads.

A more reliable source for the Manhattan is the celebration party at the Manhattan Club in New York for a reform candidate, Samuel Tilden. The drink fared much better than the candidate who eventually lost the most controversial election in the history of Presidential politics. Hayes became the "winner', but only after a lot of ballot box stuffing AND unstuffing. Many contend that Tilden won the election but then both sides were stretching the laws. Corruption is nothing new.

In the old days you usually find all sorts of goodies in the cocktails that you would never dream of using today. Syrups, liqueurs, and various other spices and aromatic flavorings were all widely used, perhaps to cover the roughness of some of the whiskey of days gone by, similar to the times of Prohibition and "bathtub" gin when all sorts of juices, etc. were used to create cocktails which would mask the harsh moonshine. Here is one old recipe for the Manhattan:

2 dashes curacao or maraschino
1 pony rye whiskey
1 wine glass of vermouth (type not specified)
3 dashes bitters
2 small lumps of ice
shake up well
serve with a slice of lemon!
for sweeter drink add 2 dashes sugar syrup

From then on you will usually find some type of whiskey mixed with some kind of vermouth, usually with bitters of some sort and occasionally a drop or two of a sweetener and a garnish anywhere from a twist of lemon to a cherry. Which leaves a lot of room for, "What's a *real* Manhattan?" In the beginning it is a little confusing but after a while it gets much worse. The nomenclature isn't much help, either. The usual specifications of "dry," "medium," or "sweet," can mean several things. If we take a *regular* manhattan to mean a certain portion of whiskey and sweet vermouth (with or without bitters) then a DRY MANHATTAN could mean the use of dry vermouth OR *less* sweet vermouth! A SWEET MANHATTAN on the other hand could mean the use of *more* sweet vermouth and/or the addition of a sweetener such as cherry juice.

And of course there is the "perfect" manhattan, another way of describing one made with ½ sweet and ½ dry vermouth. I would think that most restaurants and bars use the idea that a manhattan is made with sweet vermouth, a dry manhattan is made with dry vermouth and that a perfect manhattan is made with half sweet and half dry vermouth. So much for that. If I get a call for a SWEET manhattan I usually add a little cherry juice, if I get a call for an EXTRA dry manhattan I will check to see if the customer wants *less sweet* or *less dry* vermouth while if I get a call for a dry manhattan I simply use dry vermouth.

The proportions that can be used are legion. Two parts whiskey and one part vermouth is probably most universal. Unfortunately, the use of bitters and other additives have fallen into disuse. I say unfortunately because these little extras can make a world of difference in the drink itself. And then there is always the type of drinker who is not looking for a cocktail but rather how much he can get in a glass and resents anything but the basic liquor going into his glass. He is not interested in a manhattan cocktail but rather a glass of whiskey. Here are some basic recipes:

cocktail glass stir
1½ oz whiskey (Bourbon or blend)
¾ oz sweet vermouth

1 dash Angostura bitters
garnish with cherry

When scotch is used as the basic whisky, the drink is known as a ROB ROY.
When Irish Whiskey is used, see Paddy or Rory O'More.

Sweet
1½ oz whiskey
¾ oz sweet vermouth
touch of cherry juice
garnish with cherry
with or without bitters

Dry
1½ oz whiskey
¾ oz dry vermouth
try orange bitters
try an olive while you are at it

Perfect
1½ oz whiskey
¼ oz sweet vermouth
¼ oz dry vermouth
try a different bitters (i.e. Peychauds) or none at all
garnish with lemon twist

You can reinvent all sorts of drinks by adding a touch of your favorite liqueur such as a dash of Benedictine, Grand Marnier, curacao, maraschino, etc. Or use a different modifier in place of the vermouth such as sherry, or other aperitifs, i.e., Dubonnet, etc.

Margarita—The story goes that a bartender in Virginia City named this drink after his girlfriend who died in his arms of a bullet wound received during a shoot out. Unfortunately he forgot to list the drink in any bar guides so I must conclude that the drink and/or the duel and death of the young lady was of recent origin. A more reliable origin has Daniel Negrete, manager of the Hotel Garci Crespo in 1936, creating the magarita for his girlfriend. The young lady liked salt with almost everything she drank but was self-concious of dipping her fingers into the salt dish. So Daniel created a drink with salt and named it after his girlfriend, Margarita.

cocktail glass with salted rim — shake/blend
1½ oz Tequila
¾ oz lime juice
½ oz triple sec

Notice that several of the ingredients are the same as the traditional way of drinking Tequila straight, sometimes referred to as the MEXICAN ITCH, a lick of salt from the back of the hand, a squeeze of lime and Tequila.

Martini—Are you ready for this one? The martini started off in life as a MARTINEZ COCKTAIL which was originally made with equal parts of gin and sweet vermouth (and still is in some places). The cocktail was created by Jerry Thomas, the eminent mixologist of the mid-1800's while he was working in San Francisco. A customer requested that Jerry come up with a drink that would help him over the effects of his night before's carousing. Jerry's recipe called for:

1 dash bitters
2 dashes maraschino
1 pony Old Tom Gin (a sweetened form of gin)
1 wineglass of vermouth (type not specified)
2 small lumps of ice
Shake
¼ slice of lemon
for a sweeter drink add:
2 dashes of gum (sugar) syrup.

The customer was eminently satisfied and when Jerry asked him where he was headed the gentleman replied, "Martinez," Calif. The drink was immediately named and on its way to international fame. The *dry* martini came later and coincidentally was first made by a barman at the fashionable Knickerbocker Hotel in New York by the name of Martini di Arma Taggia who, in the early 1900's decided to use dry vermouth with *dry* gin for his martini. The drink became drier and drier until today it is almost a sin to pick up the bottle of vermouth and such rituals as passing the vermouth cork over the glass or looking towards Italy (or France) are considered sufficient "amounts" of vermouth.

If the origin of the martini raises some questions the making of one will do more so. The martini drinker is a rare breed. The drink preparation is practically a ritual, anywhere from four to one, five to one, six to one, (ah, now we're getting somewhere), seven to one, eight to one, to finally to sitting the glass next to the vermouth bottle, while the drink is being made. And there is matter of what kind of vermouth and especially what type of gin. Surprising (or not so) there is a very large degree of agreement among martini drinkers as to what type of gin they think best for the martini. There is not as much agreement when it comes to vermouth which will or will not be used. The following is a collection of recipes starting in the early 1900's:

(a) 1/3 jigger sweet vermouth
2/3 jigger dry gin
1 dash orange bitters
stir well and serve
some call for lemon twist

medium martini

(b) 1 oz gin
½ oz sweet vermouth
½ oz dry vermouth

another "medium" martini

(c) 1¾ oz gin
½ oz sweet vermouth
½ oz dry vermouth
olive, dash of lemon juice

sweet martini

(d) 1 oz sweet vermouth
1 oz gin

(e) 1½ oz gin
¾ oz dry vermouth
2 dashes orange bitters
olive

How about this one for a sweet martini:

(f) 2 oz gin
½ oz sweet vermouth
½ oz dry vermouth
olive, dash of lemon juice
(the sweetness presumably comes from the gin!)

All through the thirties the martini retained the use of sweet vermouth and if you wanted dry vermouth you had to ask for a dry martini. For instance here are a few recipes from the 1930's:

½ jigger gin
½ jigger sweet vermouth
2 dashes orange bitters
(sometimes there would be Angostura bitters added and
the portions of vermouth to gin would vary)
And then the dry martini:
½ jigger gin
½ jigger dry vermouth
2 dashes orange bitters
(sometimes a drop or two of some liqueur was added,
or an olive or onion OR both).

In England and on the Continent you could still order a Martinez Cocktail and get a reasonable facsimile to Jerry Thomas's original while the dry martini was made with dry vermouth (2:1), the sweet martini with sweet vermouth (2:1) and the medium martini with both sweet and dry vermouth (2:1:1).

In the forties and fifties it became more and more the practice to order a dry martini until at last the martini evolved as it is known today. Go into any cocktail lounge and order a martini and you will receive, without question, gin and dry vermouth, and a pretty dry martini at that. In fact if you do order a sweet martini there will be some question as to what you want; more dry vermouth (i.e., less dry) or sweet vermouth, which the bartender will think highly unlikely.

To "resolve" this problem of terminology we have several possibilities. The dry martini is pretty well established anywhere from a modest 4:1 to a healthy 8:1 beyond which it is no longer a cocktail or martini but rather a glass of gin. (When I get an order for an extra, extra dry martini I don't even look at the vermouth.) The sweet martini could mean the use of sweet vermouth or more dry vermouth (i.e., less dry). I would think that anyone preferring a less dry martini would order it by saying just that, i.e., "not too dry" while the individual asking for a sweet martini probably does want sweet vermouth. The problem is I have heard both kinds of orders so rather relying on tradition or the customer's knowledge it doesn't hurt to double check and it saves a lot of gin and vermouth. The use of medium runs into similar problems since it could mean less dry or the use of both types of vermouth (and it can be found in many recipe books both ways). I think the use of "perfect" martini would be the best solution since it is well established with the manhattan, but the use of both perfect and medium will probably persist, both meaning the same, i.e., half sweet and half dry vermouth with the gin.

The garnishes have become pretty well standardized. As you could see in some of the older recipes you practically got a lunch in every martini but today an olive is used for the dry martini or a twist if requested. An onion makes the martini a Gibson. The martini, like any cocktail, can be made in an endless variety of ways by adding a slight portion of some liqueur or aperitif.

Mexican Coffee—Once again three versions:

fizz glass an cup	build	Deluxe: use ½ oz dark
1 tsp brown sugar (or regular)		creme de cacao in place
1½ oz Tequila		of sugar
fill with hot coffee		Supreme: use ½ oz Kahlua in
top with whip cream		place of sugar

Moscow Mule—One of the main drinks responsible for the initial success of vodka, created by Jack Morgan at his Cock 'N Bull restaurant in L.A. John Martin of Heublein teamed up with Morgan to promote the Moscow Mule, the name presumably coming from the "kick" added to the ginger beer by vodka. Jack Morgan had been trying to promote his ginger beer which he couldn't sell and he had a friend who had copper mugs which she couldn't sell and of course Heublein wasn't setting any sales records with their vodka. But all three teamed up to make the three of them successful along with the help of another newcomer, Polaroid cameras. In order to get bartenders to even try Smirnoff vodka and the Moscow Mule, Martin would offer to take the bartender's picture if he would try the drink. Going on to the next bar Martin would show the photograph to demonstrate that everyone was switching to vodka and the Moscow Mule. And pretty soon they were, copper mugs and all!

Negroni—According to the Campari people the recipe is:

cocktail glass stir
1/3 Campari
1/3 gin
1/3 sweet vermouth

If you use dry vermouth the drink becomes a Cardinal. Variations include the use of lemon and orange peels and bitters.

Old Fashioned—They say this drink was being served at the Pendennis Club in Louisville, Kentucky for the race goers and was first prepared by one of the bartenders there. This is not hard to believe since in many of the older recipes you find a sprig or two of mint floating around making the drink very similar to the Mint Julep. In some papers in the 1800's you see references to a Julep made "the old fashioned way." Here are some of the recipes:

In 1914 the drink was already being served in an "old fashioned" glass,
1 dash Angostura bitters
2 dashes orange bitters
piece of loaf sugar
dissolve with water
1 jigger of desired liquor

In the mid-1800's a whiskey punch was being bottled (as many cocktails were at that time) which had a striking resemblance to the old fashioned if served individually. And many of the other punches which were being served would have no trouble passing as the old fashioned of today:

1 tblsp sugar dissolved in water
juice of ½ lemon
fill with ice
1½ wineglasses of whiskey
decorate with lemon twists and berries.

Col. James Pepper, of the well known Bourbon line, was responsible for introducing the old fashioned along the Eastern seaboard and by the 1930's the drink was pretty well standardized:

1 lump of sugar
1 or 2 dashes of Angostura bitters
dissolved with water
several cubes of ice
1½ oz whiskey
garnish with lemon twist or orange slice and a cherry.
All of this in an old fashioned glass of course.

One of the variations which you rarely hear of any more is the MUDDLED OLD FASHIONED which simply calls for the crushing (muddling) of the fruit garnishes along with the sugar and

bitters before the whiskey and ice is added. You can also improvise by simply changing the type of bitters used or by adding a dash or two of your favorite liqueur, etc.

Panther—Variously served in a shot glass or on the rocks this is a quick and easy way of taking your Tequila. Fortunately or unfortunately it has grown up in the era of premixes and is probably the only drink that actually specifies the use of sweet & sour. Fill shot glass with Tequila and a little sweet & sour premix lemon juice, or serve on the rocks. Ole!

Pepsi Cola—In the 1890's Caleb (Doc) Bradham was serving this drink which he created in his small pharmacy in New Bern, North Carolina. Originally called "Brad's Drink" Pepsi Cola became a registered trademark in 1903 and by 1916 there were over 100 Pepsi bottlers and franchises. While sales continued to climb something of an advertising coup occurred in the 1930's when the company was bought by the Loft candy store chain. A 12-ounce bottle was brought out for a dime but did not sell well so the company halved the price and advertised "A Nickel Drink, Worth a Dime." In the days of the Depression any bargain was appreciated and Pepsi was on its way to worldwide fame. And fame became part of the company when the man who was running the company, Alfred Steele married actress Joan Crawford. In 1965 Pepsi merged with Frito-Lay and is now in transportation, leasing, food as well as soft drinks.

Pink Gin—When the British colonials had to take bitters as a preventive medicine they found the pill less bitter to swallow if it was mixed with gin. The use of bitters and gin as a drink was one of the drinks which helped popularize gin as a "legitimate" drink. For more see Chapter 5.

Pink Lady—Named after a play in 1912 of the same name and starring Hazel Dawn, this drink has varying ingredients such as gin, applejack, lemon and lime juice, grenadine, cream, and egg white, all of which can be found in one or more recipes since the early 1900's. Today the three basic ingredients have become gin, cream and grenadine with a few hanging onto the lemon juice. In 1944 the Pink Lady enjoyed a revival in the play *Happy Birthday* in which Helen Hayes danced on the bar top after several drinks, including of course the Pink Lady:

cocktail glass shake/blend
1½ oz gin
½ oz grenadine
1½ oz cream
½ oz lemon juice (optional)

Pink Squirrel—

cocktail glass shake/blend
¾ oz creme de almond (or noyeaux)
¾ oz light creme de cacao
¾ oz cream

Planter's Punch—This drink was used on the sugar plantations, buckets of which were set out for the workers. There are many interesting variations all of which include the use of several juices and rums:

tall glass shake/blend
1½ oz orange juice
¾ oz lemon or lime juice
1½ oz dark rum (Jamaican)
½ tsp sugar
(a dash of bitters and a touch of grenadine offer interesting variations)
pour into tall glass filled with ice, squirt some soda into it and garnish with fruit.

Pousse Cafe—An excellent piece of showmanship (which is what part of bartending is all about) and an interesting way to enjoy several liqueurs. The name means "coffee pusher" or in

other words an after dinner drink to be enjoyed with coffee. Served in a pony glass several liqueurs are floated on top of one another creating a rainbow of colors, each liqueur remaining (hopefully) separate and distinct, each of which can be sipped individually without effecting the others. Do not stir. There are hundreds of different pousse cafes some of which are: Angel's Delight, Fifth Avenue, Port and Starboard, Stars and Stripes, etc. You can create your own simply by choosing several liqueurs which have separate and distinct densities and specific gravities. The alcoholic content is sometimes a helpful guide, the lower the alcoholic content (proof) the "heavier" and more dense (usually) but not always as in the case of the very high proof Green Chartreuse and lower proof Cognac or brandy which will float on top of the Chartreuse because Chartreuse has a greater density.

It is difficult to give an accurate list of liqueurs and cordials because many brands as well as proofs of the same liqueur may have different densities such as two brands of creme de cacao. Here are two different lists, note that they differ in certain instances: The "lighter" liqueurs are at the top of the list and hopefully at the top of your glass:

1.	2.
Cognac brandy	Sloe Gin
Green Chartreuse	Kummel
B & B	Rock & Rye
Kummel	Triple Sec
Triple Sec	Apricot Flavored Brandy
Yellow Chartreuse	Cherry Flavored Brandy
Anisette	Blackberry Flavored Brandy
Creme de Menthe	Peach Flavored Brandy
Curacao	Creme de cacao
Creme de cacao	Creme de menthe
Creme de cassis	Anisette
	Creme de Banana

Port—The after dinner (fortified) wine named for the place from where it was shipped *Oporto*, Portugal.

Punch(es)—The word derives from an old Hindu or Sanskrit, "pantsh," "pac," or "panca" meaning "five" indicating the five basic ingredients used in the 17th Century punches; tea, water, sugar, lemon juice and arrack (rum).

Ramos Fizz—The famous Ramos, sometimes referred to as a New Orleans Gin Fizz, named after Henry C. Ramos, a New Orleans saloon proprietor who acquired the Imperial Cabinet Saloon in 1888. His directions for the preparation of the fizz required lots of hard shaking and it is said that he hired young boys to do nothing but shake the drinks, as many as 35 would be working (shaking) during the Mardi Gras. What were they shaking? . . .

tall glass shake/blend
1½ oz gin
½ oz lemon juice
¼ oz lime juice
½ egg white
¾ tsp sugar
several dashes of orange flower water
(variations include sugar coating the rim of the glass and/or coating the inside of the glass with the flower water first.)

Rickey—Basically any liquor with soda, ice and a healthy squeeze of lime. Named after Col. "Jim" Rickey, who was neither a colonel or named "Jim" (his actual name was Joe), but he

was a well known lobbyist in Washington, D.C. where he was known to frequent his favorite bar at the Shoemaker restaurant.

Rob Roy—The manhattan made with Scotch with just as many variations, sweet, medium or perfect and dry. See also Robert Burns, Bobbie Burns, etc.

Royal Fizz—Add the entire egg (yolk and white but not the shell) to the gin fizz.

Rusty Nail—Scotch whisky and Drambuie on the rocks.

old fashioned glass build
1½ oz Scotch
½ oz Drambuie
fill with ice

The portions can vary to suit the individual, when this drink is served in a pony glass it becomes a THUMBTACK.

Salty Dog—Today this drink is almost universally accepted as vodka and grapefruit juice but I have found references as recent as 1946 to a "Salty Dog Collins," which called for gin and used lime juice and a teaspoon of salt, sometimes it was even served "up" in a cocktail glass. Today the recipe is:

tall glass/salted rim build
fill with ice
1½ oz vodka
fill with grapefruit juice

When no salt is used on the rim of the glass the drink is referred to as a TAILLESS DOG or a GREYHOUND due to the fact that when the greyhound runs he does so with his tail between his legs and appears "tailless."

Scorpion—I include this drink as one of the four biggies:

double old fashioned glass shake/blend
2 oz orange juice
1 oz lemon juice
1 oz brandy
1 oz light rum
½ oz orgeat
float ½ oz 151 rum (for the sting)

Screwdriver—After the tomato and vodka came orange juice and vodka, reportedly drunk by American oil workers in Iran who stirred the drink with a screwdriver which was attached to their work clothes:

tall glass build
fill with ice
1½ oz vodka
fill with orange juice

Sherry—This before dinner (aperitif) wine derives its name from the Spanish town, Jerez, the original center for the sherry trade.

Sidecar—Derives its name from the sidecar of the motorcycle in which the creator of the drink was driven to and from his favorite bistro in Paris during World War I. The captain's original recipe called for more ingredients than the lemon juice, brandy and triple sec (Cointreau) of today. Others contend that while the drink was indeed invented in Paris it was in 1923 at the Ritz by Frank, the barman. More than likely the drink was "reinvented" as is the case with so

many drinks, even today. Whatever else the Captain did for the War effort he gave the world an excellent drink:

cocktail glass — shake/blend
1½ oz brandy
¾ oz lime juice
½ oz triple sec (or Cointreau)
for a sweeter drink sugar the rim of the glass

Silver Fizz—Add the white of one egg to gin fizz.

Singapore Sling—This drink seems to have been originally called a "straits sling" and was described as "a drink very popular in Singapore." As the drink became more widely known it became associated with its geographical origin and hence Singapore sling. The drink itself was created at the Raffles Hotel in Singapore and various recipes are offered in the early 1900's:

1. tall glass — shake
1 oz lime juice
1 oz cherry liqueur
2 oz gin
top with soda, orange slice, mint sprig
4 dashes Benedictine
4 dashes of brandy

2. from 1930
2 dashes orange bitters
2 dashes Angostura
juice of ½ lemon
½ oz Benedictine
¼ oz dry cherry brandy
1 oz gin, fill with soda

Today the basic recipe has been reduced to:

tall glass — shake/blend
1½ oz gin
½ oz cherry flavored brandy
1 oz (or more) lemon juice
top with squirt of lemon
top with squirt of soda
garnish

Sling(s)—The word sling comes (probably) from "schlingen" meaning to swallow.

Sloe Gin Fizz—This is the same as a gin fizz but made with sloe gin:

hiball glass — shake/blend
1½ oz lemon juice
½ tsp sugar
1½ oz sloe gin
fill with soda

Sour—(See Whiskey Sour).

Stinger—The older recipes for this drink calls for a twist of lemon to be shaken with equal parts of brandy and white menthe. Today equal portions of menthe and brandy would be too sweet for most people and while the drink was always served "up" in a cocktail glass, either stirred or blended, it has become quite common to serve the drink on the rocks:

cocktail glass — stir/shake/build (what's left)?
1¾ oz brandy
¾ oz white creme de menthe
or serve on the rocks in old fashioned glass

Tequila—The spirit of Mexico named after the town of the same name which in turn derived its name from an Indian people who lived nearby. For more see Chapter 5.

Tequila Sunrise—Like most contemporary drinks there is considerable differences as to what is and what is not a Tequila Sunrise. The "original" recipe called for (believe it or not) lime juice but the use of what was readily at hand either the premixed lemon juices or orange juice has won out. In any case you should at least attempt to make your drink LOOK like a sunrise, by placing the grenadine in the bottom of the glass rather than floated on top as is usually the case when speed is required:

tall glass build
fill glass with ice
½ oz or more of grenadine
1½ oz tequila
fill with orange juice
(occasionally you will still see creme de cassis used in place of or in addition to the grenadine)

Tom and Jerry—Everybody's favorite winter time warmer upper, created by the well known inventory of the Martini(ez), Jerry Thomas. Jerry originally called his second creation a "Copenhagen" but when he heard that there was another drink by that name he changed the name of his drink to Tom and Jerry (The reverse of his own name). See drink recipes under "T."

Tom Collins—(See Collins).

Vermouth Cassis—A nice little drink, light and pleasant, perfect for when you want something just to sip on before dinner:

old fashioned glass build
fill with ice
2 oz dry vermouth
¼ to ½ oz creme de cassis
twist of lemon if desired

Vodka Gimlet—(See Gimlet).

Whiskey Sour—One of the drinks that have become so well known that it has established its own glass. While the whiskey sour is by far the most popular of the sours today I find no reference to it from bar books in the 1800's while the gin sour is listed along with several others. The sour at that time was also made (built) in the glass, not shaken or blended as today:

sour glass shake/blend
1½ oz whiskey
1 oz lemon juice
½ tsp sugar
orange slice, cherry

Vodka—First created in 12th Century Russia, the name derives from the word "voda" meaning "water" or "water of life" or "dear little water." For more see Chapter 5.

White Russian—Float cream on top of a Black Russian.

Zombie—Last but certainly not least, one of the biggies. It is claimed that Don The Beachcomber started this one. And it became well known as a result of the infamous campaign of "Only one to a customer" which of course brought out all of the one upmanship of the public (and a lot of their money as well). There is a basic agreement as to the ingredients but the portions range from a limited number of rums in a limited proportion to an almost endless

quantity. The story of the Don's creation has a customer complaining of a hangover and the Don going behind the bar reaching for everything in sight. After serving the concoction the customer was asked how he felt and the customer replied, (what else but) "Fine except that I feel like I'm dead!" And the customer and the drink became a Zombie:

extra tall (zombie) glass shake/blend

There are five types of juices you could use:

pineapple juice
lime juice
lemon juice
papaya juice (hard to find)
orange juice

Three or four types of rum:

Puerto Rico rum
Jamaica rum
Demerara rum
all light or dark

There are several sweetners you can use:

Falernum
Apricot Flavored brandy
grenadine
sugar
Passion Fruit
orange curacao

Now all we have to do is select our ingredients and measure and shake: An easy way to choose is to think of 4 rums, 4 juices and 4 sweeteners:

½ oz pineapple juice
1 oz lime juice
¾ oz orange juice
½ oz papaya juice (the secret sauce)
½ oz Falernum
½ oz apricot flavored brandy
½ oz Passion Fruit
½ oz orange curacao
¾ oz light rum
¾ oz dark rum
¾ oz gold rum
shake or blend, and float ½ oz 151 Demerara rum
garnish with fruit stick and sprig of sugar coated mint.

As this is an extremely powerful drink and is not recommended as a before dinner cocktail, you could just as easily use 3 of each type of ingredient and enjoy it more.

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CHAPTER NINE

THE DRINKS FROM A TO Z

INTRODUCTION

The following drink recipes are designed for quick and easy use. Immediately following the drink name is the type of glass needed. To the right are the directions for drink mixing: *build, blend, stir* or *shake*. "Build" means to prepare the drink in the glass, "blend" means that a blender is suggested and sometimes required. While some drinks can be made by either blending or shaking, certain drinks such as frozen daiquiris can only be made by blending. To "stir" or "shake" a drink necessitates the use of a few pieces of bar equipment; stirring glass and spoon, shaking can, etc. One of the key ingredients in drink preparation is ICE, lots of it. When you stir or shake a drink the purpose is to chill the ingredients as quickly as possible and not dilute the drink. So the more ice and the greater the exposure to cold surfaces the quicker the drink ingredients will be chilled.

Drink recipes are not sacrasanct, they are rather basic guides as to the contents of a particular drink. After all somebody had to "invent" them. So do not hesitate to change a drink recipe to your own liking, adding a little of this or using more or less of one ingredient until the drink suits your tastes. You might just come up with a new drink to add to your collection. When you do discover a "new" drink or hear of one you want to include in the text simply mark the spot in the alphabetical list where the drink should appear and then write the drink on the blank pages provided at the end of each letter.

While drinking is basically a social experience and there is a great deal of variation in what one person may prefer in his drink compared to what another may like, there are standard recipes which have become accepted as "correct". Even more important is the fact that there are certain basic assumptions which apply to drink *mixing*, too often overlooked. Mixing drinks is akin to cooking, while there is a great deal of latitude that can be taken when preparing a dish there are basic principles which have to be followed if something appetizing is to result. For instance, in baking a cake you can not use 14 pounds of butter and ½ pound of sugar and flour and expect the "cake" to turn out. Without going to such extremes, however,

there are many choices a good cook has in following the *basic* cake recipe; various flavorings, additives, icings and colors. Those choices and the skill and knowledge of the cook will make the difference in the final cake.

The first principle of drink mixing is that you are preparing a drink of distilled spirits and that means the liquor should be the primary ingredient.* Once again, to borrow an analogy from the world of food, when you prepare a steak, the meat is the primary food and whatever flavorings, additives or seasonings are used, their purpose is to bring out and enhance the taste of the *steak*. In the making of a drink the same reasoning applies, the distilled spirit is the primary ingredient and whatever flavorings or additives are used their purpose is to enhance the basic liquor. And since the distilled spirit will be the primary ingredient it is obvious that the quality of the spirit will be of utmost importance.

All of this is in total disagreement with the current trend toward lighter and "drier" spirits. The trend to lighter and *less flavorful* liquors, however, is comparable to the similiar trend in the "fast foods" industry. Today most people will settle for a quick bite of a premade or packaged food rather than take the time to prepare a meal. The trend in both the distilled spirits and fast food is governed by the same cause; economics and hectic, fast paced life styles. This does not mean that there is not a time and place for everything, otherwise the lighter spirits and fast foods would not be such an overwhelming success. But contemporary trends do not negate the fact that quality (and usually more flavorful) spirits are a prerequisite in the making of a drink.

Stating that the spirit is the *primary* ingredient in a good cocktail does not necessarily imply that you must make an overpowering one that will curl the hair up the back of your neck. In fact there is a much greater possibility that less flavorful spirits will be abused simply because they can so easily be disguised in the various juices and mixes. Heavily flavored spirits, on the other hand, almost require less indulgence. So the use of liquors as the primary ingredient in a drink does not mean that more liquor will be consumed. And a good cocktail does not necessarily mean a BIG one, rather just the opposite. A carefully made cocktail requires the measurements of small quantities of various spirits and flavorings in order to achieve a balanced taste.

A cocktail can be broken down into three parts:* the BASE, the MODIFIER, and the ADDITIVE. The base, of course, is the primary spirit. In a daiquiri this would be rum, in an old fashioned it would be Bourbon, in a martini—gin. In each case, if we are to follow our basic principle, the primary ingredient or BASE should be the dominating taste in the cocktail, the taste we want to enhance and "bring out", not cover or hide. It is at this point that the quality of the spirit becomes extremely important. If the rum in our daiquiri is of poor quality the daiquiri itself will not be pleasing to the palate. There is a perennial piece of barroom knowledge which goes something like this, "All whiskies are the same, one rum is as good as another, you can't tell the difference between one gin and another." Well, there is only one way to settle such an argument. Take the time and the little money necessary and try several brands of the same spirit. Take a sip of one brand of straight bourbon whiskey and follow it with a water chaser. Then take a sip of another brand of Bourbon whiskey. Can *you* tell the difference? You can do the same with Scotch whisky, gin, rum, Tequila, etc. and if there is no difference for you then there is no difference, period. But more than likely you will begin to perceive a difference in the various brands, especially if you take the time and effort to

*There are drinks, some quite good, which like certain food dishes, do not specify the use of a primary ingredient. Quality of ingredients and care in prepartion are still important.

*I am indebted to David Embury's *The Fine Art Of Mixing Drinks* for this three part division.

compare. In the daiquiri cocktail there would be an obvious difference between using a light rum or dark rum. While a light mellow rum would fit very nicely into the daiquiri, the heavier bodied dark rum would be unsuitable, although it would be excellent in a rum punch or cooler.

The quality of the spirit used in a drink will be affected for better or worse by the quality of the second part of a cocktail, the MODIFIER. In most cases the modifier is a juice or mix of some sort; in the daiquiri the modifier is the lime juice. In a martini in the modifier would be the vermouth, an essential ingredient to the drink. The purpose of the modifier is just that, to modify or enhance the taste of the basic liquor. It would be senseless to use a quality spirit and then mix it with inferior juices or mixes. Once again the fast pace of living has resulted in the use of many premixes. And once again there will be only one way for you to convince yourself of the differences between one form of juice or mix as compared to another and that is to taste both, side by side. Once you have established a standard of quality, a goal, so to speak in your drink mixing the choices become relatively simple. So make a daiquiri or whatever drink you happen to want, using both fresh lime juice and a premix. Of course this will require the use of other ingredient such as sugar with the fresh juice but it is the only way to find out what you truly prefer. And don't be surprised if you find you like the premixes, after all that is what you are accustomed to, the current standard for your taste. Many people actually prefer the rather innouous taste of those frothy margaritas or mild after dinner drinks made with optimum amounts of cream.

Juices and mixes are not the only modifiers. In a martini vermouth acts as a modifier of the gin. Just the mention of vermouth sends shudders down the spine of many so called martini drinkers today. But what they tend to forget is the purpose of the vermouth. If an individual wants a glass of gin, fine. But why go to all of the trouble of asking for an extra, extra, extra *dry* martini? The vermouth used, sparingly to be sure, in a martini will compliment the gin as well as contribute its own flavor. Many liquors can be used in a similar way to enhance the taste and aroma of some other spirit.

A way to make a martini even more intriguing is to add a drop of your favorite liquor or some other flavoring agent. Bitters are the most commonly used and there are several types of bitters which are quite distinct. These *ADDITIVES*; Angostura, Peychaud's and orange bitters, can offer some of the most interesting variations in a cocktail. Once again, the only way to prove it to yourself is to try two cocktails, one with and one without. You'll be amazed at the difference. Other flavoring agents which can be used in a wide variety of cocktails include Falernum and orgeat, two "almond" tasting syrups, grenadines (there is a great deal of differences in brands of this syrup), and almost all of the distilled spirits themselves, especially the liqueurs. The variations which result in a cocktail from the use of one or another of the additives are, in facts, what leads to the creation of so many new drinks, some of which are quite tasty. A regular daiquiri can become an entirely new experience by using a syrup or sweet liqueur in place of the sugar. A martini takes on a whole new tone when a drop of Scotch, Pernod or Beneditine is added. An old-fashioned offers new possibilities when the type of bitters is varied.

The use of modifiers and additives is the distinguishing characteristic between a drink and a good cocktail. There is a world of difference between a daiquiri made with a poor quality rum and a premix and one prepared with a fine rum, fresh juice and perhaps a special flavoring. Besides the basic ingredients in a cocktail there are also the various garnishes which serve both taste and decorative purposes. An onion or olive in a martini, a slice of pineapple or orange in any number of cocktails, or even a fancy stir stick will all serve to enchance the drink and change it from an ordinary to a more pleasurable experience. And just as the quality of the basic ingredients are important so is the quality of the various garnishes and decorative apparatus. It is important not to overdo such "extras" and, like the basic ingredients, they should compliment the drink. The contribution they make to the appearance of the drink will go a long way to the satisfaction derived from the drink, even *before* it is tasted.

Drink mixing, once again like cooking, is a matter of goals and purposes. It is perhaps a sign of the times that we have lost interest in the things around us and in doing so, have lost interest in ourselves. We quickly consume food and drink with little thought as to what it is we are eating or drinking. We have, in a sense, become "senseless", no longer being able or caring to differentiate between one taste and another. Hopefully this book has offered some background as to the nature and origin of the various distilled spirits and in so doing led to their greater appreciation. Perhaps now it is time to stop talking and mix ourselves a good drink. Good cheer.

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ABBEY COCKTAIL
Cocktail Glass Stir

1-1/2 oz gin
3/4 oz orange juice
1 dash orange bitters
Cherry

Variation

3/4 oz orange juice
1/4 oz Lillet
1-1/2 oz Gin
1 dash Angostura bitters
Cherry

ABSINTHE COCKTAIL
Cocktail Glass Shake

1-1/2 oz absinthe or a substitute
3/4 oz water
1/2 oz anisette
1 dash orange bitters

Variation

1 oz absinthe
1 dash orgeat
1 dash anisette
1 dash Angostura bitters
Lemon twist
Water chaser

ABSINTHE AMERICAN
Cocktail Glass Shake

1 oz absinthe or a substitute
Sugar to taste
1 oz water

ABSINTHE AND EGG
Cocktail Glass Shake

1-1/2 oz absinthe or a substitute
1/2 oz gin
1 egg white
Sugar to taste

ABSINTHE DRIP COCKTAIL
Old Fashioned Glass Build

Pour 1-1/2 oz absinthe or Pernod into glass
1 lump of sugar in a tea strainer
Place crushed ice on top & fill with cold water
When water has dripped through drink is ready

ABSINTHE FRENCH
Old Fashioned Glass Build

2 oz absinthe or Pernod
1/2 lump sugar
Half fill glass with shaved ice
Place sugar cube on top
Drip absinthe over sugar—drip by drip
Lemon twist, straws

ABSINTHE ITALIANO
Cocktail Glass Shake

1 oz absinthe or Pernod
1/2 oz anisette
3 dashes maraschino liqueur
1/4 oz water
Water chaser

ABSINTHE SPECIAL COCKTAIL
Cocktail Glass Shake

1-1/2 oz absinthe or a substitute
1 oz water
1/4 tsp sugar
1 dash orange bitters

ABSINTHE SPECIAL
Cocktail Glass Shake

1 oz absinthe or a substitute
1/4 oz anisette
1/4 oz gin
1 dash orange bitters
Water chaser

ACACIA
Cocktail Glass Shake

1/2 oz Benedictine
1 dash Kirschwasser
1 oz gin

ACAPULCO
Cocktail Glass Shake

1-1/4 oz light rum
1/2 oz lime juice
1/4 oz triple sec
1/2 egg white
1/2 tsp sugar
Mint sprig

ACE
Cocktail Glass Shake

3/4 oz gin
1/4 oz grenadine
1/4 oz cream
1/2 egg white
Nutmeg sprinkle

ADAM & EVE
Cocktail Glass Shake

1 oz Forbidden Fruit
1 oz gin
1 oz Cognac
1 dash lemon juice

ADDINGTON
Hiball Glass Stir

1/2 oz sweet vermouth
1/2 oz dry vermouth
Fill with soda
Lemon twist

ADDISON
Cocktail Glass Stir

1 oz gin
1-1/2 oz sweet vermouth
Orange peel

ADELLE SPECIAL
Old Fashioned Glass Build

1-1/2 oz Scotch
1/2 oz orange curacao
Ice

ADIOS AMIGOS
Cocktail Glass Shake

1 oz Bacardi light rum
1/2 oz dry vermouth
1/2 oz brandy
1/2 oz gin
3/4 oz lime juice

ADMIRAL COCKTAIL
Cocktail Glass — Shake

1-1/2 oz Bourbon
1/2 oz dry vermouth
3/4 oz lemon juice

Variation

1-1/2 oz gin
1 oz cherry cordial
3/4 oz lime juice
(optional—less cordial, more lime juice & add sugar)

ADMIRAL HIBALL
Hiball Glass — Stir

1-1/2 oz Bourbon
1-1/2 oz Tokay wine
1 dash pineapple juice
1 dash lemon juice
1 ice cube
Fill with soda

ADONIS
Cocktail Glass — Stir

1 dash orange bitters
3/4 oz sweet vermouth
1-1/2 oz dry sherry

AFFINITY COCKTAIL
Cocktail Glass — Stir

3/4 oz dry vermouth
3/4 oz sweet vermouth
3/4 oz Scotch
2 dashes orange bitters (or Angostura)
Lemon twist, Cherry

Variation

1 oz dry vermouth
1 oz sweet vermouth
1/2 oz creme de Yvette

AFTER DINNER COCKTAIL
Cocktail Glass — Shake

1 oz apricot brandy
1 oz orange curacao
1-1/2 oz lime juice
Leave shell in glass

AFTER DINNER SPECIAL
Cocktail Glass — Shake

3/4 oz lime juice
1-1/2 oz Swedish Punch
3/4 oz cherry flavored brandy

Variation

Pony Glass — Build
Pousse Cafe Style

1/3 Benedictine
1/3 Cointreau
1/3 Yellow Chartreuse

AFTER SUPPER COCKTAIL
Cocktail Glass — Shake

1/2 oz lemon juice
1 oz orange curacao
1 oz apricot flavored brandy

AGGRAVATION
Hiball Glass — Build

1 oz Kahlua
1 oz Scotch
Fill with ice & milk or Half & half

AGONIE
Cocktail Glass — Shake

3/4 oz lemon juice
1-1/2 oz gin
1/4 oz rum
1/2 tsp sugar

AINSWORTH COCKTAIL
Cocktail Glass — Stir

1-3/4 oz gin
3/4 oz dry vermouth

AIR MAIL
Hiball Glass — Shake/Build

Mix in shaker:
3/4 oz lime juice,
1 tsp honey,
1-1/2 oz gold rum.
Strain into hiball glass
Fill with champagne

A. J.
Cocktail Glass — Shake

1-1/2 oz grapefruit juice
1-1/2 oz applejack
1/2 oz grenadine

ALABAMA COCKTAIL
Cocktail Glass — Shake

3/4 oz lemon juice
1/4 tsp sugar
1-1/2 oz brandy
1/4 oz orange curacao
Orange peel

ALABAMA FIZZ
Hiball Glass — Shake/Build

1 oz lemon juice
2 oz gin
1/2 tsp sugar
Strain into hiball glass
Fill with soda
2 Mint sprigs

A LA DONNA
Double Old Fashioned Glass — Blend

1-1/2 oz rum
1-1/2 oz orange juice
1-1/2 oz grapefruit juice
Fill with crushed ice

A LA FRANCAISE
Hiball Glass — Build

1-1/2 oz Pernod
Fill with cold water

ALASKA COCKTAIL
Cocktail Glass — Stir

1-1/2 oz gin
3/4 oz Yellow Chartreuse
2 dashes orange bitters
Lemon twist

ALBEMARLE FIZZ
Hiball Glass — Shake/Build

1 oz lemon juice
2 oz gin
1/2 tsp sugar
Strain into glass
Fill with soda
Float 1 tsp raspberry syrup

ALBERTINE
Cocktail Glass Shake/Stir

3/4 oz Cointreau
3/4 oz Yellow Chartreuse
3/4 oz Kirsch
1 dash Maraschino liquer

ALBERTI'S NIGHT COCKTAIL
Cocktail Glass Stir

1-3/4 oz whiskey
3/4 oz Strega
1 dash orange bitters

ALE FLIP
Flip, Sour, Wine or Cocktail Glass Shake

1 whole egg
3/4 tsp sugar
2 oz ale
Nutmeg sprinkle

ALEJANDRA
Cocktail Glass Shake/Blend

3/4 oz Kahlua
3/4 oz brandy
1 oz cream
Sprinkle nutmeg

ALE SANGAREE
Large Old Fashioned Glass Build

1/2 tsp sugar dissolved in a little water
Fill with chilled ale
Several ice cubes
Nutmeg sprinkle

ALEXANDER (See Chapter 8)

Also see Gin or Brandy Alexander

ALEXANDER COCKTAIL
Cocktail Glass Shake/Blend

1 oz cream
1 oz gin
1 oz light creme de cacao
Nutmeg sprinkle

Variation

1 oz cream
1 oz brandy
1 oz dark creme de cacao
Nutmeg sprinkle

ALEXANDER'S SISTER COCKTAIL
Cocktail Glass Shake/Blend

1 oz cream
1 oz green creme de menthe
1 oz gin
(Also called a CUCUMBER)

ALEXANDRA
Cocktail Glass Shake/Blend

1 oz cream
1 oz gin
1 oz dark creme de cacao

ALFONSO
Champagne Glass Build

3/4 oz Dubonnet
1 ice cube
1 dash bitters
1 lump sugar
Fill with champagne
Lemon twist

ALFONSO SPECIAL
Cocktail Glass Stir

1 oz gin
1 oz dry vermouth
1/2 oz Grand Marnier
1/4 oz sweet vermouth
1 dash bitters

ALICE
Cocktail Glass Stir

3/4 oz Scotch
3/4 oz Kummel
3/4 oz sweet vermouth

ALICE MINE
Cocktail Glass Stir

1 oz Grand Marnier
3/4 oz gin
1/2 oz dry vermouth
1/4 oz sweet vermouth
1 dash Angostura bitters

Variation

3/4 oz Bourbon
3/4 oz kummel
3/4 oz sweet vermouth

ALPHONSE (or KING ALPHONSE)
Pony Glass Build

Fill glass with dark creme de cacao—leave room to float cream

Variation

Use old fashioned glass
Serve over ice

ALGONQUIN
Cocktail Glass Shake/Blend

1-1/2 oz rye
3/4 oz dry vermouth
3/4 oz pineapple juice

(The) ALGONQUIN BAR PUNCH
Tall Glass Build

1/2 tsp sugar
1-1/2 oz lemon juice
1-1/2 oz sloe gin
1/2 oz Jamaican rum
Fill with crushed ice
Float raspberry syrup
Fruit garnish

ALHAMBRA ROYAL
Cup Build

1 oz Cognac
Fill with hot chocolate
Lemon wedge

ALLEGHENY
Cocktail Glass Stir

1 oz Bourbon
1 oz dry vermouth
1/4 oz blackberry flavored brandy
1/4 oz lemon juice
1 dash bitters
Lemon twist

ALLEN COCKTAIL (ALLEN SPECIAL)
Cocktail Glass Shake/Blend

1/4 oz lemon juice
3/4 oz maraschino liqueur
1-1/2 oz gin

ALLIES COCKTAIL
Cocktail Glass — Stir

1 oz gin
1 oz dry vermouth
1 dash kummel

ALLIGATOR
Cocktail Glass — Shake/Blend

1 oz orgeat
1-1/2 oz gin
1 dash eau de malisse

ALL WHITE FRAPPE
Saucer Glass — Stir

1 oz anisette
1 oz light creme de cacao
1/2 oz white creme de menthe
1/4 oz lemon juice
Strain into saucer glass
Filled with crushed ice

ALSACE LORRAINE
Pony Glass — Build

3/4 oz Kirschwasser
3/4 oz anisette
Serve with water chaser

A LULU
Old Fashioned Glass — Shake

1 oz Puerto Rican rum, light
1/2 oz creme de noyeaux
1 oz orange juice
1/2 oz passion fruit (mixer)
1/2 oz Galliano
Strain into glass filled with ice cubes

AMABILE BEONE
Cocktail Glass — Shake/Build

1-1/2 oz green creme de menthe
3/4 oz Drambuie
Coat inside of glass with Pernod
Sugar rim

AMARANTH
Hiball Glass — Build/Stir

1-1/2 oz rye
2 dashes bitters
1 tsp sugar
Fill with soda, ice

AMAROSA
Cocktail Glass — Stir

1 oz gin
1 oz Amarosa
1 oz cherry liqueur (Peter Heering)

AMBER DREAM
Cocktail Glass — Stir

1-1/2 oz gin
3/4 oz sweet vermouth
1/4 oz Yellow Chartreuse
1 dash bitters

AMBROSIA
Cocktail Glass — Shake/Blend

1 oz Galliano
1/2 oz cream
1/2 oz gin
1/2 oz orange juice
1 tsp grated coconut

AMERICANA
Champagne Glass — Build

1/2 tsp sugar
1 dash bitters
1/4 oz 100 proof Bourbon
Fill with champagne
peach slice

AMERICAN BEAUTY COCKTAIL
Cocktail Glass — Shake/Blend

1/2 oz orange juice
1/2 oz grenadine
1/2 oz dry vermouth
1/2 oz brandy
1 dash white creme de menthe
Float port

Variation

Champagne Glass — Build

1 oz Muscatel
1 large grape
Fill with champagne

AMERICAN FIZZ
Hiball Glass — Shake/Build

1 oz gin
1 oz brandy
1 oz lemon juice
1/2 oz grenadine
Fill with soda, ice

AMERICAN GLORY HIBALL
Hiball Glass — Build

2 oz orange juice
2 oz champagne
Stir
Fill with soda

AMERICAN GROGG
Old Fashioned Glass — Build

1 lump sugar
1/2 oz lemon juice
1-1/2 oz rum
Fill with hot water, stir

Variation

Substitute rye or Bourbon for the rum and serve with Lemon wedge

AMERICANO
Old Fashioned Glass — Build

Fill with ice cubes
3/4 oz Campari
3/4 oz sweet vermouth
Squirt of soda
Lemon twist

AMERICAN PUNCH
Tall Glass — Shake/Build

3/4 oz brandy
3/4 oz dry vermouth
1-1/2 oz orange juice
1/2 tsp sugar
Fill with crushed ice
Float 1/2 oz white creme de menthe

Variation

1/2 tsp sugar
2 oz lemon juice
Squirt of soda
1/2 oz grenadine
Fill with cracked ice
Float
1-1/2 oz white creme de menthe &
1 oz creme d'Yvette

AMERICAN ROSE
Tall Glass — Shake/Build

1-1/2 oz brandy
1/4 oz Pernod
1/4 oz grenadine
2 slices ripe peach-crushed
Fill with champagne

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AMER PICON COCKTAIL
Cocktail Glass Shake

1 oz lime juice
1/4 oz grenadine
1-1/2 oz Amer Picon

AMER PICON COOLER
Tall Glass Shake/Build

1/2 oz lemon juice
1/4 tsp sugar
1 oz gin
1-1/2 oz Amer Picon
Fill with soda, ice

AMER PICON FIZZ
Tall Glass Shake/Build

1 egg white
1/2 oz grenadine
2 oz Amer Picon
Fill with soda, ice, stir

AMER PICON HIBALL
Hiball Glass Build

2 oz Amer Picon
3/4 oz grenadine
Fill with ice, soda, stir

AMOUR
Cocktail Glass Stir

1-1/2 oz sherry
1-1/2 oz dry vermouth
1 dash Angostura bitters
Lemon twist

AMSTERDAM
Cocktail Glass Shake

3/4 oz orange juice
1-1/2 oz Hollands gin
1/2 oz Cointreau
1 dash orange bitters

ANDALUSIA
Cocktail Glass Stir

1-3/4 oz dry sherry
1/2 oz Cognac
1/2 oz rum
1 dash Angostura bitters

ANGEL
Pony Glass Build
Pousse Cafe Style

1/3 raspberry syrup
or grenadine
1/3 maraschino liqueur
1/3 creme de violette

ANGEL FACE
Cocktail Glass Stir

1 oz gin
1 oz apricot flavored brandy
1 oz Calvados or apple brandy

Variation

Pony Glass Build
Pousse Cafe Style

1/2 light creme de cacao
1/2 prunelle liqueur

ANGELIC
Cocktail Glass Shake

1 oz cream
1 oz Bourbon
1/2 oz light creme de cacao
1/4 oz grenadine

ANGELINO
Cocktail Glass Stir or Shake

1 oz Scotch
1 oz Inca Pisco
3/4 oz Galliano
Cherry

ANGEL'S BLUSH
Pony Glass Build
Pousse cafe Style

1/4 maraschino liqueur
1/4 creme d' Yvette
1/4 Benedictine
1/4 cream

ANGEL'S DELIGHT
Pony Glass Build
Pousse Cafe Style

1/4 grenadine
1/4 triple sec
1/4 creme d' Yvette
1/4 cream

ANGEL'S KISS
Pony Glass Build
Pousse cafe style

1/4 dark creme de cacao
1/4 creme d' Yvette
1/4 brandy
1/4 cream

Variation

3/4 apricot flavored brandy
1/4 cream

Variation

1/4 dark creme de cacao
1/4 prunelle liquer
1/4 creme de violette
1/4 cream

Variation

1/6 maraschino liqueur
1/6 Parfait Amour
1/6 Yellow Chartreuse
1/6 Benedictine
1/6 Cognac
1/6 cream
Sprinkle ginger

ANGEL'S LIPS
Pony Glass Build
Pousse Cafe Style

2/3 Benedictine
1/3 cream

ANGEL'S TIP
Pony Glass Build

3/4 dark creme de cacao
1/4 cream
Cherry on a pick on glass top

ANGEL'S TIT
Pony Glass Build

3/4 maraschino liqueur
1/4 whipped cream
Cherry on top

ANGEL'S WING(s)
Pony Glass Build
Pousse cafe style

1/3 dark creme de cacao
1/3 brandy
1/3 cream

Variation

1/2 dark creme de cacao
1/2 prunelle liqueur

Variation

1/3 creme de violette
1/3 raspberry syrup
1/3 maraschino liqueur

Variation

1/3 cherry liqueur
1/3 maraschino liqueur
1/3 Parfait Amour

ANGLER'S COCKTAIL
Hiball Glass — Build

1-1/2 oz gin
2 dashes Angostura bitters
3 dashes orange bitters
1/2 oz grenadine
Fill with ice cubes (Substitute—Hercules or Cointreau for the grenadine)

ANGOSTURA FIZZ
Tall Glass — Shake/Build

1 oz Angostura bitters
1-1/2 oz lime juice
1 egg white
1/2 oz cream
1/4 oz grenadine
Fill with soda, ice
Pineapple spear
Grated lemon

ANGOSTURA HIBALL
Hiball Glass — Build

1 oz Angostura bitters
Fill with soda or ginger ale
Ice cubes
Lemon twist

ANIS DEL OSO
Tall Glass — Build

1-1/2 oz Anis del Oso
1-1/2 oz grenadine
Fill with soda, ice

ANISETTE MAN
Cocktail Glass — Stir

1 oz Bourbon
1 oz sweet vermouth
1/2 oz anisette

ANISETTE COCKTAIL
Cocktail Glass — Shake

1 oz gin
1/2 oz anisette
1/2 oz cream
1/2 egg white
Nutmeg sprinkle

Variation

Hiball Glass — Build

1 oz Anisette
1/2 oz Benedictine
1 dash Angostura bitters
Ice cubes, water

ANNOUNCER
Cocktail Glass — Shake

3/4 oz gin
3/4 oz brandy
1/2 oz lemon juice
1/4 oz Cointreau

ANN SHERIDAN
Cocktail Glass — Shake

3/4 oz lime juice
1-1/2 oz Bacardi rum, light
1/2 oz orange curacao

ANTE
Cocktail Glass — Stir

1-1/4 oz Calvados or apple brandy
1/2 oz Dubonnet
1/4 oz Cointreau
1 dash Angostura bitters

Variation

1-1/2 oz Calvados
1/2 oz Cointreau
1/2 oz Pernod

ANTONIO
Cocktail Glass — Shake

1 oz gin
1 oz brandy
1/4 maraschino liqueur
1/4 oz white creme de menthe

ANTS IN THE PANTS
Cocktail Glass — Stir/Shake

1 oz gin
1/2 oz Grand Marnier
1/2 oz sweet vermouth
1 dash lemon juice

APACHE
Cocktail Glass — Stir

1 oz gin
1 oz dry vermouth
1 dash onion juice
1/2 oz orange curacao

APOLLO 8
Pony Glass — Build

1/2 oz Galliano
1/4 oz blue curacao
1/4 oz Tequila
Float cream

APOLLO MOON MAIDEN
Cocktail Glass — Shake

1 oz Galliano
1 oz brandy
1-1/2 oz cream
3 drops vanilla extract
Lime slice

APPARENT
Cocktail Glass — Stir

1 oz gin
1 oz Dubonnet
1/4 oz Pernod

APPENDECTOMY
Cocktail Glass — Shake

1-1/2 oz gin
1/2 oz lime juice
1/2 egg white
1/4 oz Grand Marnier

APPENDICITIS
Cocktail Glass — Shake

1-1/2 oz gin
1/2 oz lime juice
1/2 egg white
1/4 oz orange curacao

APPETIZER
Cocktail Glass Shake

1-1/2 oz Dubonnet
1-1/2 oz orange juice

Variation Stir

1 oz gin
1 oz Dubonnet
3/4 oz orange juice
1 dash Angostura bitters

Variation

2-1/4 oz rye
1/4 oz orange curacao
2 dashes Peychaud's bitters
Lemon twist, Orange peel

APPLE COCKTAIL
Cocktail Glass Stir

3/4 oz Calvados or
apple brandy
1/2 oz brandy
1/2 oz gin
3/4 oz sweet cider

APPLE & GINGER COCKTAIL
Cocktail Glass Shake

1-1/4 oz applejack
3/4 oz ginger flavored brandy
1/2 oz lime juice
1/2 tsp sugar

APPLE BLOSSOM
Cocktail Glass Shake

1-1/2 oz applejack
3/4 oz apple juice
1/2 oz lime juice
1/4 oz maple syrup
Lemon wedge

Variation Stir

1-1/4 oz Calvados or
apple brandy
1-1/4 oz sweet vermouth

APPLE BLOW FIZZ
Hiball Glass Shake/Build

1 oz lemon juice
1 egg white
1-1/2 oz apple brandy
1 tsp sugar
Fill with soda, ice

APPLE BRANDY COCKTAIL
Cocktail Glass Shake

2 oz apple brandy
1/2 oz lemon juice
1/4 oz grenadine

APPLE BRANDY COOLER
Tall Glass Shake

1-1/2 oz brandy
3/4 oz rum
3 oz apple juice
Fill with ice
Float 1/4 oz Jamaican rum
Lime wheel

APPLE BRANDY HIBALL
Hiball Glass Build

1-1/2 oz apple brandy
Fill with ginger ale or soda
Ice
Lemon twist

APPLE BRANDY RICKEY
Hiball Glass Build

1-1/2 oz apple brandy
3/4 oz lime juice
Leave shell in glass
Fill with soda, ice

APPLE BRANDY SOUR
Sour Glass Shake

1 oz lemon juice
1-1/2 oz apple brandy
1/2 tsp sugar
Cherry & Lemon slice on a pick

APPLE BUCK
Hiball Glass Build

1-1/2 oz applejack
1/4 oz lemon juice
Fill with ginger ale, ice
Lemon twist

APPLE BYRRH
Cocktail Glass Stir

1 oz Calvados or
apple brandy
3/4 oz Byrrh
1/2 oz dry vermouth
2 dashes lemon juice
Lemon twist

APPLE CAR
Cocktail Glass Shake

1-1/4 oz applejack
1/2 oz Cointreau
3/4 oz lemon juice
(Sugar glass rim optional)

APPLE DANDY
Hiball Glass Build

1-1/2 oz vodka
Fill with ice, apple juice

APPLE GINGER FIX
Hiball Glass Build

3/4 oz applejack
3/4 oz ginger flavored brandy
1/2 oz lemon juice
1/2 tsp sugar dissolved in
splash of water
Fill with crushed ice
Lemon wedge

APPLE GINGER SANGAREE
Double Old Fashioned Glass Build

1/4 tsp sugar
1-1/2 oz apple brandy
2 oz green ginger wine
Fill with ice
Lemon wedge, Nutmeg sprinkle

APPLEHAWK
Ccktail Glass Shake

1-1/4 oz applejack
1-1/4 oz grapefruit juice
1/4 tsp sugar

APPLEJACK ALGONQUIN
Old Fashioned Glass Build

1-1/2 oz applejack
1 lump sugar
1 "chunk" baked apple
Fill with hot water
Nutmeg sprinkle

APPLEJACK COCKTAIL
Cocktail Glass Shake

1-1/2 oz applejack
1/2 oz lemon juice
1/4 oz grenadine

Variation Stir

1-1/4 oz applejack
1-1/4 sweet vermouth

Variation

1-1/2 oz applejack
2 dashes orange bitters
1 dash Angostura bitters
1/4 tsp sugar

Variation

1-1/2 oz Calvados or applejack
3/4 oz sweet vermouth
1 dash Angostura bitters

APPLEJACK COLLINS
Tall Glass Shake/Build

1-1/2 oz applejack
1 tsp sugar
1 oz lemon juice
2 dashes orange bitters
Fill with crushed ice
Soda squirt
Lemon wedge

APPLEJACK COOLER
Tall Glass Shake/Build

1 tsp sugar
1 oz lemon juice
1-1/2 oz applejack
Several ice cubes, soda
Float 1/4 oz brandy and
1/4 oz grenadine

APPLEJACK DAISY
Large Cocktail Glass Shake

1-1/2 oz applejack
1 oz brandy
1-1/2 oz lemon juice
1 tsp sugar
1/2 oz grenadine
Lemon wedge, Cherry

Variation

1 oz applejack
1 oz gin
1/2 oz lemon juice
1/4 oz grenadine
1 tsp sugar
Lemon wedge or orange slice on a pick with a cherry

Variation

1-1/2 oz applejack
1/2 oz lemon juice
1/2 oz lime juice
1/2 tsp sugar
1/4 oz grenadine
Garnish as above

APPLEJACK FLIP
Flip or Sour or Cocktail Glass Shake

1 1/2 oz applejack
1 egg
1 tsp sugar
Nutmeg sprinkle

APPLEJACK HIBALL
Hiball Glass Build

1-1/2 oz applejack
Fill with soda or ginger ale
Ice
Lemon twist

APPLEJACK PUNCH
Tall Glass Build

1-1/2 oz applejack
1/4 oz grenadine
3/4 oz orange juice
Fill with ginger ale, ice
Fruit garnish

APPLEJACK RABBIT
Cocktail Glass Shake

1-1/2 oz applejack
1/2 oz lemon juice
1/2 oz orange juice
1/2 oz maple syrup

APPLEJACK RICKEY
Hiball Glass Build

1-1/2 oz applejack
1/4 oz brandy
1/4 oz grenadine
3/4 oz lime juice
Leave shell in glass
Fill with soda, ice

APPLEJACK SLING
Tall Glass Shake/Build

1-1/2 oz applejack
1 oz lemon juice
1 tsp sugar
1 dash Angostura bitters
Fill with soda, ice
Nutmeg sprinkle

APPLEJACK SOUR
Sour Glass Shake

1-1/2 oz applejack
1 oz lemon juice

APPLE KNOCKER
Tall Glass Shake

2-1/2 oz applejack
1/2 oz sweet vermouth
3 oz orange juice
1/2 oz lemon juice
1 tsp sugar

APPLEJACK MAN
Cocktail Glass Stir

1-3/4 oz applejack
3/4 oz sweet vermouth
1 dash orange bitters
Cherry

APPLE PIE COCKTAIL
Cocktail Glass Stir

1 oz rum
1 oz sweet vermouth
1/4 oz apricot brandy
1/4 oz grenadine
1/4 oz lemon juice

APPLE RUM RICKEY
Hiball Glass Build

3/4 oz applejack
3/4 oz rum
1/4 oz lime juice
Leave shell in glass
Fill with soda, ice

APPLE SWIZZLE
Hiball Glass Build

1 oz lime juice
1 oz apple brandy
3/4 oz rum
5 dashes Angostura bitters
1 tsp sugar
Fill with shaved ice & swizzle until glass frosts

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APPLE TODDY
Old Fashioned Glass Build

1/2 tsp sugar dissolved in water
1-1/2 oz applejack
Several ice cubes
Nutmeg sprinkle

APPLE TODDY (HOT)
Old Fashioned Glass Build

1/2 tsp sugar
1-1/2 oz applejack
Fill with hot apple cider
Nutmeg sprinkle

Variation

1/4 baked apple in glass with
1/2 tsp sugar
1-1/2 oz applejack
Fill with boiling water
Nutmeg sprinkle

APPLETREE
Old Fashioned Glass Build

1-1/2 oz applejack
1-1/2 oz sweet cider—or apple juice
1/4 oz dry vermouth
Fill with ice
Lemon twist

APPROVE
Cocktail Glass Stir

2 oz rye
1/2 oz orange curacao
1 dash Angostura bitters
Lemon twist

Variation

1/4 baked apple in glass with
1/2 tsp sugar
1-1/2 oz applejack
Fill with boiling water
Nutmeg sprinkle

APRICOT
Cocktail Glass Shake

1/2 oz orange juice
1/2 oz lemon juice
1-1/2 oz apricot flavored brandy
1/4 oz gin

APRICOT ANISE FIZZ
Tall Glass Shake/Build

1-3/4 oz gin
1/2 oz apricot flavored brandy
1/4 oz anisette
1/2 oz lemon juice
Fill with ice, soda
Lemon twist, Apricot slice

APRICOT BRANDY COOLER
Tall Glass Build

1 oz lemon juice
1/4 oz grenadine
1 dash Angostura bitters
1-1/2 oz apricot flavored brandy
Fill with ice, soda

APRICOT BRANDY RICKEY
Hiball Glass Build

1-1/2 oz apricot flavored brandy
1/4 oz lime juice
Leave shell in glass
Fill with soda, ice

APRICOT COCKTAIL
Cocktail Shake

1/2 oz lemon juice
1/4 oz grenadine
1 oz gin
1/2 oz apricot flavored brandy
1 dash Angostura bitters

APRICOT COOLER
Tall Glass Build

1/2 tsp sugar dissolved in water or soda
Fill with ice
1-1/2 oz apricot flavored brandy
Fill with soda
Lemon & Orange spirals

APRICOT FIZZ
Hiball Glass Build

1 oz lemon juice
3/4 oz lime juice
1 tsp sugar
1-1/2 oz apricot flavored brandy
Fill with soda, ice

APRICOT LADY
Cocktail Glass Shake

1 oz rum
1 oz apricot flavored brandy
1/2 oz lime juice
1/4 oz orange curacao
1/2 egg white

APRICOT PIE
Cocktail Glass Stir

1 oz rum
1 oz sweet vermouth
1/4 oz apricot flavored brandy
1/4 oz grenadine
1 dash lemon juice
Orange peel

AQUAVIT FIZZ
Tall Glass Shake/Build

1 oz lemon juice
1/2 egg white
1/2 tsp sugar
1/4 oz Cherry Heering
1-1/2 oz Aquavit
Fill with soda, ice
Lemon twist, Cherry

AQUAVIT HIBALL
Hiball Glass Build

1-1/2 oz Aquavit
Fill with ginger ale, ice
Lemon twist

AQUAVIT RICKEY
Hiball Glass Build

1-1/2 oz Aquavit
1/4 oz lime juice
Leave shell in glass
Fill with soda, ice
Float 1 dash kummel

AQUEDUCT
Cocktail Glass Shake

3/4 oz lime juice
1-1/2 oz vodka
1/4 oz orange curacao
1/4 oz apricot flavored brandy
Orange peel

ARAWAK
Cocktail Glass — Stir

1-1/2 oz Jamaican rum
1-1/2 oz cream sherry
1 dash Angostura bitters

ARCHBISHOP PUNCH
Hiball Glass — Build

2 oz port
2 oz water
1 oz lime juice
1/2 tsp sugar
1/2 oz Jamaican rum
Fill with ice

ARGENTINA COCKTAIL
Cocktail Glass — Stir

1 oz gin
1 oz dry vermouth
1/4 oz Cointreau
1/4 oz Benedictine
1 dash orange bitters
1 dash Angostura bitters

ARGENTINE JULEP
Tall Glass — Shake/Build

1 oz orange juice
1 oz pineapple juice
1 oz Spanish brandy
1 oz claret
1/4 oz Cointreau
Fill with shaved ice
Orange slice, Mint sprig

ARISE MY LOVE
Champagne Glass — Build

1/2 oz white creme de menthe
Fill with champagne

ARMOUR
Cocktail Glass — Stir

1-1/2 oz sherry
1-1/2 oz dry vermouth
1 dash orange bitters

ARMY COCKTAIL
Cocktail Glass — Stir

2 oz gin
1/2 oz sweet vermouth
Orange peel

ARRACK COOLER
Hiball Glass — Build

1-1/2 oz arrack
1/2 tsp sugar
1/2 oz Puerto Rican Rum
1/4 oz lemon juice
Fill with ice
Top with soda &/or Champagne

ARRACK PUNCH
Large Old Fashioned Glass — Build

1 oz orange juice
1 oz lemon juice
1 tsp sugar
1-1/2 oz arrack
Fill with boiling water
Stir
Dunk tea bag

ARROWHEAD
Cocktail Glass — Shake

1 egg white
1 oz blended whiskey
1/4 oz sweet vermouth
1/4 oz dry vermouth
1/2 oz lemon juice

ARSENIC & OLD LACE
Cocktail Glass — Stir

1-1/2 oz gin
1/2 oz absinthe or substitute (Pernod)
1/4 oz dry vermouth
1/2 oz creme de violette

ARTILLERY
Cocktail Glass — Stir

1-1/2 oz gin
3/4 oz sweet vermouth
1 dash Boker's bitters or Angostura bitters
Lemon twist

ARTIST'S SPECIAL
Cocktail Glass — Stir

1 oz blended whiskey or Bourbon
1 oz sherry
1/2 oz lemon juice
1/4 oz grenadine

ARUBA TRADE WIND
Cocktail Glass — Shake

3/4 oz cream
3/4 oz Galliano
1/2 oz Grand Marnier
1/4 oz apricot flavored brandy
Cherry

ASTOR
Cocktail Glass — Stir

2 oz gin
1/4 oz lemon juice
1/4 oz orange juice

ASTORIA
Cocktail Glass — Stir

1-1/2 oz gin
3/4 oz dry vermouth
1 dash orange bitters
Olive

ASYLUM COCKTAIL
Old Fashioned Glass — Build

Fill with ice
1 oz gin
1 oz Pernod
Float grenadine

(The) ATLANTA BELLE
Sour Glass — Shake/Blend

1 oz Early Times
3/4 oz green creme de menthe
3/4 oz light creme de cacao
1 oz cream

ATLAS
Cocktail Glass — Stir

1 oz Calvados or apple brandy
1 oz Demerara rum
1/2 oz Cointreau
1 dash Angostura bitters

ATTA BOY
Cocktail Glass — Stir

2 oz gin
1/2 oz dry vermouth
2 dashes grenadine

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ATTENTION
Cocktail Glass Stir

1 oz gin
1/2 oz Pernod
1/2 oz dry vermouth
1/2 oz creme de violette
2 dashes orange bitters

ATTY
Cocktail Glass Stir

2 oz gin
1/2 oz dry vermouth
2 dashes creme de violette
Lemon twist

AUBURN
Cocktail Glass Shake

1 oz orange juice
1/2 oz Galliano
1/4 oz creme de cassis
1 oz vodka

AULD MAN'S MILK
Hiball Glass Shake

1-1/2 oz Scotch
1 egg
1/2 tsp sugar
Dust with nutmeg

AUNT AGATHA
Old Fashioned Glass Shake

1-1/2 oz rum
3 oz orange juice
Orange slice

AUNT JEMIMA
Pony Glass Build
Pousse Cafe Style

1/3 dark creme de cacao
1/3 Benedictine
1/3 brandy

AUTOMOBILE
Cocktail Glass Stir

1 oz gin
1 oz Scotch
3/4 oz sweet vermouth
1 dash orange bitters

AVIATION
Cocktail Glass Stir

1-1/2 oz gin
1/4 oz apricot flavored brandy
1/4 oz maraschino liqueur
1/2 oz lemon juice

Variation

1-1/2 oz Bourbon
1-1/2 oz grape juice

AZIZ FIZZ
Tall Glass Shake/Build

1 egg white
1/2 tsp sugar
2 oz lemon juice
2 oz gin
Fill with ice, soda
Dash of orange flower water
(See RAMOS FIZZ)

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B and B
Pony Glass Build

1/2 oz Benedictine
1/2 oz brandy

B and B COLLINS
Tall Glass Shake/Build

1-1/2 oz Cognac
1 oz lemon juice
1 tsp sugar
Strain into glass
Fill with ice, add soda
Float Benedictine on top
Lemon wedge

BABBIE'S SPECIAL COCKTAIL
Cocktail Glass Shake

1-1/2 oz apricot flavored brandy
3/4 oz cream
1/4 oz gin

BABY FINGERS
Cocktail Glass Stir

1-1/2 oz sloe gin
3/4 oz gin
1 dash Angostura bitters

BABY KITTY
Pony Glass Build
Pousse Cafe Style

1/3 anisette
1/3 creme de violette
1/3 cream

BABY'S OWN
Cocktail Glass Shake

1 oz cream
1-3/4 oz triple sec
1 dash Angostura bitters

BACARDI (See Chapter 8)
Cocktail Glass Shake

1 oz lime juice
1-1/2 oz Bacardi rum, light
1/2 tsp sugar
1/4 oz grenadine

BACARDI-ABSINTHE
Tall Glass Build

3/4 oz maraschino liqueur
1-1/2 oz Bacardi rum, light
1/4 oz Pernod
Fill with ice, champagne
Use straws

BACARDI BUCK
Hiball Glass Build

1-1/2 oz Bacardi rum, light
1/4 oz Cointreau
Fill with ice, ginger ale
Lemon twist

BACARDI BLOSSOM
Cocktail Glass Shake

1-1/2 oz Bacardi rum, light
1 oz orange juice
1/2 tsp sugar
1 dash lemon juice
Strain into glass
Sprinkle nutmeg

BACARDI COLLINS
Tall Glass Shake/Build

1 oz lime juice
1 tsp sugar
1-1/2 oz Bacardi rum, light
Strain into glass
Fill with ice, soda

BACARDI DRY
Cocktail Glass Stir

2 oz Bacardi rum, light
1/2 oz dry vermouth

BACARDIDUB
Cocktail Glass Stir

1-1/2 oz Bacardi rum, light
3/4 oz Dubonnet
1/4 oz grenadine

BACARDI FIZZ
Hiball Glass Shake/Build

1-1/2 oz Bacardi rum, light
1 oz lemon juice
1 tsp sugar
Strain into glass
Fill with ice, soda

BACARDI HIBALL
Hiball Glass Build

1-1/2 oz Bacardi rum, light
Fill with ginger ale or soda
Ice, Lemon twist

BACARDI PEACH
Cocktail Glass Shake

1-1/2 oz Bacardi rum, light
3/4 oz peach flavored brandy
1/2 oz lemon juice
1/2 tsp sugar

BACARDI PUNCH
Tall Glass Build

1-1/2 oz Bacardi rum, light
1/2 oz orange curacao
1/2 oz grenadine
1 oz pineapple juice
1/2 oz lemon juice
Fill with ice
Orange slices

Variation:

2-1/2 oz Bacardi rum, light
3/4 oz grenadine
Fill with shaved ice
Stir until glass frosts
Top with soda

Variation

Hiball Glass Build

1-1/2 oz Bacardi rum, light
1/2 oz Cointreau
1/2 oz lemon juice
Fill with soda, ice

BACARDI SILVER
Cocktail Glass Shake

1/2 oz pineapple juice
1/4 oz lemon juice
1 oz Bacardi rum, light
1/2 oz gin
1/2 egg white
Cherry

BACARDI SPECIAL
Cocktail Glass Shake

1-1/2 oz Bacardi rum, light
1/2 oz gin
1 oz lime juice
1/2 oz grenadine

BACARDI SWEET
Cocktail Glass — Stir

2 oz Bacardi rum, light
1/2 oz sweet vermouth

BACHELOR'S BAIT
Cocktail Glass — Shake

1-1/2 oz gin
1 egg white
1 dash orange bitters
1/4 grenadine

BAHIA COCKTAIL
Cocktail Glass — Stir

1 oz dry vermouth
1 oz dry sherry
1/4 oz Pernod
1 dash Angostura bitters
Lemon twist

(The) BAIRN
Cocktail Glass — Stir

2 oz Scotch
1/2 oz Cointreau
1 dash orange bitters

BALALAIKA
Cocktail Glass — Shake

1 oz vodka
1 oz lemon juice
1/2 oz Cointreau

BALD HEAD
Cocktail Glass — Stir

1 oz gin
3/4 oz dry vermouth
3/4 oz sweet vermouth
1 dash Pernod
Lemon twist

BALI HAI
Tall Glass — Build

Fill glass 2/3 with crushed ice
1 oz rum
1 oz okolehao
2 oz lemon mix
3 oz lime juice
Fill with champagne

BALI PUNCH
Hiball Glass — Shake/Build

1 oz lime juice
1 tsp sugar
1-1/2 oz rum
1/2 oz passion fruit
Strain into glass
Fill with crushed ice
Garnish with fruit

BALLANTINE'S COCKTAIL
Cocktail Glass — Stir

1-1/2 oz gin
3/4 oz dry vermouth
1 dash orange bitters
1 dash Pernod

BALM
Cocktail Glass — Stir

2 oz dry sherry
1/4 oz Cointreau
1/4 oz Pimento Dram
1 dash orange bitters
1 dash orange juice (optional)

(The) BALTIMORE BANG
Cocktail Glass — Shake/Blend

1-1/2 oz Early Times
1/2 oz apricot flavored brandy
1 oz lemon juice
1/2 tsp sugar
Orange slice & a cherry

BALTIMORE BRACER
Cocktail Glass — Shake

1 oz anisette
1 oz brandy
1 egg white

BALTIMORE EGGNOG
Tall Glass — Shake/Build

1 egg
1 tsp sugar
3 oz milk
1 oz brandy
1 oz Jamaica rum
1 oz Madeira wine
Strain into glass with ice
Sprinkle nutmeg

Variation

1 oz Bourbon
1 oz Madeira wine
2 oz milk
1/2 tsp sugar
Sprinkle with nutmeg

BAMBOO
Cocktail Glass — Stir

1 oz dry sherry
1 oz sweet vermouth
1 dash Angostura bitters
1 dash orange bitters
Olive

BANANA COW
Cocktail Glass — Shake/Blend

3 oz milk
1-1/2 oz rum
1/2 tsp sugar
1 crushed, ripe banana

Variation

Tall Glass — Blend

3 oz milk
1 banana
1 dash Angostura bitters
1 dash vanilla
1 tsp sugar
1-1/2 oz rum

BANANA DAIQUIRI
Large Cocktail Glass — Blend

1 oz lime juice
1/2 crushed, ripe banana
1 tsp sugar
1-1/2 oz rum
Banana slice

Variation

Cocktail Glass — Shake

1 oz lime juice
1-1/2 oz rum
1/2 tsp sugar
1/2 banana liqueur

Variation:

1 oz lime juice
1 slice fresh banana
1 tsp sugar
1/4 oz maraschino liqueur
1-1/2 oz rum

BANANA DAIQUIRI - FROZEN
Large Cocktail Glass Blend

Fill blender 2/3 with crushed ice
1 oz lime juice
1/2 crushed, ripe banana
Blend until snow cone consistency
Build into glass
Top with light and dark rum
Dash of grenadine & cherry

BANANA ITALIANO
Cocktail Glass Shake

1 oz cream
1 oz Galliano
1/2 oz creme de banana

BANANA PUNCH
Tall Glass Build

1-1/2 oz vodka
1/4 oz creme de banana
1 oz lime juice
Fill with crushed ice, soda
Mint sprigs & banana slice

BANANA PUNCH FRAPPE
Cocktail Glass Shake

1/2 oz banana liqueur
1 oz rum
3/4 oz orange juice
Strain over frappe ice

BANMAN
Cocktail Glass Shake

1/2 oz lime juice
1-1/2 oz rum
1/4 oz banana liqueur
1/2 mango liqueur
Mango slice

BANSET
Old Fashioned Glass Build

3/4 oz creme de banana
3/4 oz anisette

BANSHEE
Cocktail Glass Shake

1 oz light creme de cacao
1 oz creme de banana
1 oz cream
Banana slice

BARBADOS RED RUM SWIZZLE
Hiball Glass Build

1 oz lime juice
1-1/2 oz Barbados rum
1 dash Angostura bitters
1/2 tsp sugar
Fill glass with shaved ice
"Swizzle" until glass frosts
Lime shell

BARBARA
Cocktail Glass Shake

1-1/2 oz vodka
3/4 oz creme de cacao, light
1-1/2 oz cream

BARBARA EAST
Cocktail Glass Shake

1 oz Bourbon
3/4 oz grapefruit juice
1/2 oz apricot flavored brandy
1/4 tsp sugar

BARBARA WEST
Cocktail Glass Stir

1 oz gin
1 oz sherry
1/2 oz lemon juice
1 dash Angostura bitters

BARBARESQUE
Cocktail Glass Shake

1-1/2 oz rum
3/4 oz lemon juice
1/2 oz Cointreau

BARBARY COAST
Cocktail Glass Shake

1/2 oz gin
1/2 oz rum
1/2 oz light creme de cacao
1/2 oz Scotch
1/2 oz cream

BARBARY COAST HIBALL
Hiball Glass Build

1 oz Bourbon
1/2 oz light creme de cacao
1/2 oz gin
1/2 oz cream
Fill with soda & ice

BARBOTAGE OF CHAMPAGNE
Tall Glass Build

Fill glass 1/2 with crushed ice
1 dash Angostura bitters
1/2 tsp sugar
1 dash lemon juice
Fill with champagne
Orange peel

BARCELONA FIZZ
Hiball Glass Build

1-1/2 oz gin
1 oz sherry
1/4 oz lime juice
1/4 tsp sugar
Fill with soda, ice

BARKING DOG
Cocktail Glass Stir

1 oz gin
3/4 oz dry vermouth
3/4 oz sweet vermouth
2 dashes Calisay
Cherry

BARNACLE BILL
Cocktail Glass Stir

3/4 oz Yellow Chartreuse
3/4 oz Parfait Amour
3/4 oz Pernod

BARNEY BARNATO
Cocktail Glass Stir

1 oz brandy
1 oz Dubonnet
1/2 oz orange curacao
1 dash Angostura bitters

BARNEY FRENCH
Old Fashioned Glass Build

Place 1 orange slice with
2 dashes Peychaud's bitters &
1 twist of lemon in glass
Beat with muddler.
When they surrender, add ice cubes and
1-1/2 oz Bourbon

Variation

4 slices orange
1 lemon twist

Muddle and add
1/2 oz Pernod
1-1/2 oz Bourbon
Ice

BARNUM (Was Right)
Cocktail Glass — Stir

1-1/2 oz gin
3/4 oz apricot flavored brandy
2 dashes Angostura bitters
1 dash lemon juice

BARON
Cocktail Glass — Stir

1-1/2 oz gin
1/2 oz dry vermouth
1/4 oz orange curacao
1/4 oz sweet vermouth
Lemon twist

BARONET
Old Fashioned Glass — Build

1-1/2 oz Lochan Ora
1-1/2 oz Chivas Regal

BARRACUDA
Large Cocktail Glass — Shake
Or Pineapple Shell

1 oz pineapple juice
1/2 oz Galliano
1 oz gold rum
1/4 oz lime juice
1/4 tsp sugar
Strain into glass or shell
Fill with champagne
Cherry & lime wheel

BARRY
Cocktail Glass — Stir

1-1/2 oz gin
3/4 oz sweet vermouth
1 dash Angostura bitters
Stir into glass
Float white creme de menthe
Lemon twist

BARTON SPECIAL
Cocktail Glass — Stir

1-1/4 oz Calvados - or
apple brandy
3/4 oz Scotch
1/2 oz gin
Lemon twist

BATH CURE
Tall Glass — Shake/Blend

1 oz lemon juice
1 oz pineapple juice
1/2 oz grenadine
1-1/2 oz Jamaica rum
1 oz light rum
1 oz vodka
1-1/2 oz brandy
1 oz 151 rum

BATIDO DE PINA
Large Cocktail Glass — Blend

Several pieces fresh pineapple
2-1/2 oz rum
sugar to taste
Mint sprig

BATISTE
Old Fashioned Glass — Build

1-1/2 oz rum
3/4 oz Grand Marnier
On the rocks

BATTERY CHARGER
Hiball Glass — Build

1 oz Pernod
1/4 oz grenadine
Fill with ice, soda

BAYARD FIZZ
Tall Glass — Shake/Build

3/4 oz lemon juice
1-1/2 oz gin
1/4 oz maraschino liqueur
1/4 oz raspberry syrup
Strain into glass
Fill with ice, soda
Lemon wedge & a raspberry

BAYOU
Cocktail Glass — Shake

1-1/2 oz brandy
1/4 oz peach flavored brandy
1/2 oz mango nectar
1/4 oz lime juice
Peach slice

BEACHCOMBER
Cocktail Glass — Shake

1-1/2 oz rum
1 oz lime juice
3/4 oz Cointreau
2 dashes maraschino liqueur

Variation

1 oz lemon juice
1-1/2 oz rum
3/4 oz maraschino liqueur

BEACHCOMBER'S GOLD
Cocktail Glass — Stir

1-1/2 oz rum
1/2 oz dry vermouth
1/2 oz sweet vermouth

BEADLESTONE
Cocktail Glass — Stir

1-1/4 oz dry vermouth
1-1/4 oz Scotch

BEADLETOWN SPECIAL
Cocktail Glass — Stir

1-1/2 oz Scotch
1/2 oz dry sherry (Dry Sack)
1/2 oz Benedictine
Lemon twist

BEALS COCKTAIL
Cocktail Glass — Stir

1-1/2 oz Scotch
1/2 oz dry vermouth
1/2 oz sweet vermouth

BEANO
Cocktail Glass — Shake

1 oz Cognac
3/4 oz Galliano
3/4 oz Tia Maria
Serve with coffee beans

BEAU BRUMMEL
Cocktail Glass — Shake

1 oz Bourbon
1/2 oz Prunella
1 oz orange juice
1/4 tsp sugar

COCKTAIL MINNESOTA

BEAUTY SPOT COCKTAIL
Cocktail Glass Stir/Build

Put 1/4 oz grenadine in glass
Strain over grenadine:
1/2 oz sweet vermouth
1/2 oz dry vermouth
1/4 oz orange juice
1 oz gin

Variation Shake

1-1/2 oz gin
1 egg white
1 oz cream
1/2 oz grenadine
Cherry in bottom of glass

BEAU ARTS
Cocktail Glass Shake

1 oz gin
1/2 oz sweet vermouth
1/2 oz dry vermouth
1/4 oz pineapple juice
1/4 oz orange juice
1 dash anisette

BEBBO
Cocktail Glass Shake

1-1/2 oz gin
1 oz lemon juice
1/2 oz honey
1/4 oz orange juice

BECK
Cocktail Glass Stir

1-1/2 oz gin
1/2 oz dry vermouth
1/2 oz sweet vermouth
1 dash anisette

(The) BEE BEE
Old Fashioned Glass Build

Muddle several lemon twists & orange peels - add
1-1/2 oz Bourbon
1/2 oz honey
Ice

Variation

Muddle several lemon twists & orange peels
1-1/2 oz Bourbon
1/2 oz honey
ice
Heat until quite warm

BEEHIVE
Cocktail Glass Shake

1-1/2 oz Bourbon
2 oz grapefruit juice
3/4 oz honey

BEEN BEE
Cocktail Glass Stir

1-1/2 oz brandy
1 oz Benedictine

BEER BUSTER
Tall Glass Build

1-1/2 oz 100 proof vodka
Fill glass with ice cold beer
2 dashes Tobasco sauce

BEE'S KISS
Cocktail Glass Shake

1-1/2 oz rum
1-2 oz honey
1/2 oz cream

BEE'S KNEES
Cocktail Glass Shake

1-1/2 oz gin
1/2 oz honey
1/2 oz lemon juice

Variation

1-1/2 oz applejack
1 oz lemon juice
1/2 oz honey

Variation:

1-1/2 oz rum
1/2 oz orange juice
1/2 oz lime juice
1/2 oz honey
2 dashes orange bitters
Orange peel

BEL-AIRE
Cocktail Glass Stir

1-1/2 oz gin
3/4 oz sweet vermouth
1/4 oz orange curacao

BELL OF CAMILLE
Cocktail Glass Stir

1-1/2 oz Bourbon
1 oz Campari

BELMONT COCKTAIL
Cocktail Glass Shake

1-1/2 oz gin
1 oz cream
1/4 oz raspberry syrup (or grenadine)

BELOTE
Cocktail Glass Shake

1 oz orange juice
1 oz Calvados or apple brandy
1/4 oz anisette
1/4 oz grenadine

BENEDICT
Hiball Glass Build

1 oz Scotch
1/2 oz Benedictine
Fill with ginger ale, ice

BENEDICT ARNOLD
Old Fashioned Glass Build

1-1/2 oz Scotch
1/2 oz Benedictine
On the rocks

BENEDICTINE COCKTAIL
Cocktail Glass Shake

2 oz Benedictine
2 dashes Angostura bitters
Sugar rim of glass by rubbing with lemon twist then dipping into sugar

Variation

1-1/2 oz brandy
1/2 oz lemon juice
1/2 oz Benedictine

BEN HURTZ COCKTAIL
Tall Glass Build

1 oz rum
Fill glass with orange juice, ice
Float 1/2 oz Strega
Cherry and/or lime wheel

BENNETT COCKTAIL
Cocktail Glass — Shake

1 oz lime juice
1-1/2 oz gin
1/2 tsp sugar
2 dashes orange bitters
Sliver of lime
(Optional: Angostura bitters)

BENTLY
Cocktail Glass — Stir

1-1/4 oz Calvados or applejack
1-1/4 oz Dubonnet

BENTOTE
Cocktail Glass — Shake

1 oz Cognac
3/4 oz orange curacao
3/4 oz orange juice

BERLINER
Cocktail Glass — Stir

1-1/2 oz gin
1/2 oz dry vermouth
1/4 oz kummel
1/4 oz lemon juice

BERMUDA
Cocktail Glass — Shake

1-1/2 oz gin
1/2 oz peach flavored brandy
3/4 oz orange juice
1 dash grenadine

BERMUDA BOUQUET
Cocktail Glass — Shake

3/4 oz orange juice
1 oz lemon juice
1 tsp sugar
1-1/2 oz gin
3/4 oz apricot flavored brandy
1/4 oz grenadine
1/4 oz orange curacao

BERMUDA HIBALL
Hiball Glass — Build

3/4 oz gin
3/4 oz brandy
3/4 oz dry vermouth
Fill with ginger ale or soda
Ice
Lemon twist

BERMUDA ROSE COCKTAIL
Cocktail Glass — Stir

1-1/4 oz gin
1-1/4 oz apricot flavored brandy
1/4 oz grenadine

Variation — Shake

1-1/2 oz gin
1/4 oz apricot flavored brandy
3/4 oz lemon (or lime) juice
1 dash grenadine

BERRY
Cocktail Glass — Stir

1-1/2 oz gin
1/4 oz dry vermouth
1/4 oz sweet vermouth
1/2 oz mandarette

Variation — Shake

1-1/2 oz rum
1/2 oz orange juice
1/2 oz pineapple juice
1 dash grenadine

BERRYADE
Old Fashioned Glass — Build

Muddle various berries in glass
add
1 tsp sugar
1-1/2 oz port
Fill with hot water

BERRY WALL
Cocktail Glass — Stir

1-1/2 oz gin
3/4 oz sweet vermouth
1/4 oz orange curacao
Lemon twist, cherry

BEST HOME MADE
Cocktail Glass — Shake

1-1/2 oz gin
1 oz orange juice

BETSY ROSS
Cocktail Glass — Stir

1 oz brandy
1 oz port
1 dash Angostura bitters
1/4 oz orange curacao

Variation:

Hiball Glass — Shake

Add egg yolk and
1 tsp sugar to above
Garnish with nutmeg

BETTY
Cocktail Glass — Stir

1 oz gin
1 oz Bacardi rum, light
1/2 oz Cointreau

BETTY JAMES
Cocktail Glass — Shake

1 oz gin
1/2 oz lemon juice
1/4 oz maraschino liqueur
1 dash bitters

BETWEEN THE SHEETS
Cocktail Glass — Shake

3/4 oz lemon juice
3/4 oz brandy
3/4 oz rum
3/4 oz Cointreau or
triple sec

BIANCO
Cocktail Glass — Stir

1-1/2 oz Bourbon
1/2 oz dry vermouth
1 dash Angostura bitters
Lemon twist

BIARRITY
Cocktail Glass — Stir

1 oz Calvados or applejack
1 oz rum
1 oz Izarra

BICH'S (SPECIAL)
Cocktail Glass — Stir

1-1/2 oz gin
3/4 oz Lillet
1 dash Angostura bitters
Orange peel

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BIDOU
Cocktail Glass Stir

1-1/2 oz gin
1/2 oz dry vermouth
1/2 oz peach flavored brandy

BIFFY COCKTAIL
Cocktail Glass Shake

1 oz lemon juice
1/2 oz Swedish Punch
1-1/2 oz gin
(Calvados or applejack can be substituted for the punch)

BIG BAD WOLF
Cocktail Glass Shake

1 oz brandy
1/2 oz orange juice
1 egg yolk
1/4 oz grenadine

BIG BOY
Cocktail Glass Stir

1-1/2 oz brandy
1/2 oz Cointreau
1/2 oz sirop de citron

BIJOU COCKTAIL
Cocktail Glass Stir

1-1/2 oz gin
1/2 oz Green Chartreuse
1/2 oz sweet vermouth
1 dash orange bitters
Cherry

Variation

1-1/2 oz gin
1/2 oz dry vermouth
1/2 oz orange curacao
1 dash orange bitters
Lemon twist

BILL LYKEN'S DELIGHT
Cocktail Glass Stir

1-1/2 oz gin
1/2 oz dry vermouth
1/4 oz sweet vermouth
Lemon twist & orange peel

BILL ORR
Cocktail Glass Shake

1-1/2 oz Scotch
1 oz orange juice
1 dash orange bitters

BILLY TAYLOR
Tall Glass Build

1 oz lime juice
1-1/2 oz gin
Fill with soda & ice

BILTONG
Cocktail Glass Stir

1 oz gin
1 oz Dubonnet
3/4 oz Caperitif
1 dash orange bitters

BIMINI
Cocktail Glass Shake

1-1/2 oz gin
3/4 oz creme de cacao, light
1-1/2 oz cream

BIMINI COOLER
Tall Glass Build

1 oz creme de cacao, light
1 oz gin
1 oz cream
Fill with soda, ice

BIRD COCKTAIL
Old Fashioned Glass Build

Fill glass with ice cubes
1-1/2 oz Cognac
1/2 oz triple sec
Orange peel

BIRDIE
Cocktail Glass Shake

1-1/2 oz rum
1/4 oz orange curacao
1/4 oz pineapple juice
1/4 oz orange juice
1/4 oz grenadine

BIRD OF PARADISE FIZZ
Hiball Glass Shake/Build

1 oz lemon juice
1 tsp sugar
1 egg white
1/4 oz grenadine
1-1/2 oz gin
Strain into glass
Fill with soda & ice
(Blackberry flavored brandy can be substituted for the grenadine)

BIRIBIE
Cocktail Glass Stir

1 oz gin
1 oz Dubonnet
1/2 oz Grand Marnier

BISCAYNE
Cocktail Glass Shake

1 oz gin
1/2 oz rum
1/2 oz forbidden fruit
3/4 oz lime juice
Lime sliver

BISHOP
Cocktail Glass Shake

1 oz Bourbon
1/2 oz sweet vermouth
1 oz orange juice
1 dash Yellow Chartreuse

Variation:

1-1/2 oz rum
3/4 oz claret
1 oz lime juice
1 tsp sugar

BISHOP (COOLER)
Hiball Glass Shake/Build

3/4 oz orange juice
1/2 oz lemon juice
1/2 tsp sugar
Strain into glass
Fill with burgundy, ice
Garnish with fruit

Variation

Tall Glass — Build

3/4 oz dark rum
3/4 oz orange juice
1/2 oz lemon juice
1/2 tsp sugar
2 dashes Angostura bitters
Fill with burgundy & crushed ice

BISMARCK FIZZ
Hiball Glass — Shake

1 oz lemon juice
1-1/2 oz sloe gin
Strain into glass
Fill with soda

BITER COCKTAIL
Cocktail Glass — Shake

1-1/2 oz gin
1/4 oz Yellow Chartreuse
1/4 oz Pernod
3/4 oz lemon juice

BITTER
Cocktail Glass — Shake

1-1/2 oz gin
3/4 oz lemon juice
1/4 oz Green Chartreuse
1 dash Pernod
1/4 tsp sugar

BITTER APPLE
Old Fashioned Glass — Build

Fill glass with ice cubes
1-1/2 oz applejack
2 dashes Angostura bitters
Squirt of soda
Lemon twist

BITTER BANANA COOLER
Tall Glass — Shake/Build

1-1/2 oz rum
1/4 of ripe banana
3/4 oz pineapple juice
1/2 oz lemon juice
2 dashes Peychaud's bitters
Strain into glass
Fill with ice & bitter lemon soda

BITTER BOURBON LEMONADE
Tall Glass — Shake/Build

1-1/2 oz Bourbon
1 oz lemon juice
1/2 oz lime juice
1/4 oz grenadine
1 tsp sugar
Strain into glass
Fill with ice & bitter lemon soda
Lemon wedge

BITTER BRANSHER
Tall Glass — Shake/Build

1 oz brandy
1 oz cream sherry
1/4 oz lemon juice
1/2 oz Cherry Herring
Strain into glass
Fill with ice & bitter lemon soda
Lemon twist

BITTER HIBALL
Hiball Glass — Build

3/4 oz bitters
Fill glass with ginger ale or soda
Ice
Lemon twist

BITTER LEMON COOLER
Tall Glass — Shake/Build

1-1/2 oz dry vermouth
1 oz gin
1/4 oz grenadine
1/4 oz lemon juice
Strain into glass
Fill with ice & bitter lemon soda
Lemon twist

BITTER ORANGE COOLER
Tall Glass — Shake

2 oz orange juice
1-1/2 sweet vermouth
1/2 oz lemon juice
1/2 oz Cherry Heering
Strain into glass
Fill with ice & bitter orange soda
Orange slice

BITTERSWEET
Cocktail Glass — Stir

1-1/4 oz dry vermouth
1-1/4 oz sweet vermouth
2 dashes Angostura bitters
2 dashes orange bitters
Orange peel

BIZZY IZZY HIBALL
Hiball Glass — Build

1 oz Bourbon
1 oz sherry
1 dash lemon juice
Fill with soda, ice

BLACK AND TAN
(See Chapter 8)
Tall Glass — Build

1/2 stout
1/2 ale

Variation:

Fill glass 2/3 with cola
Fill with ice & milk

BLACKBERRY COOLER
Tall Glass — Build

1-1/2 oz blackberry flavored brandy
1/2 oz lemon juice
Fill with ice, soda
Lemon wedge & cherry

BLACKBERRY DEMI TASSE
Cup — Build

Heat (do not boil)
1 oz blackberry liqueur
1 tbsp blackberry jelly
1/2 oz Cognac
1/2 oz water
1/4 oz lemon juice
Lemon wedge garnish

BLACKBERRY FLIP
Flip/Sour Glass — Shake/Blend

1-1/2 oz blackberry flavored brandy
1 egg
3/4 tsp sugar
Sprinkle nutmeg

BLACK DEVIL
Cocktail Glass — Stir

2 oz rum
1/2 oz sweet vermouth
Black olive

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BLACK HAWK COCKTAIL
Cocktail Glass Stir

1-1/4 oz sloe gin
1-1/4 oz Bourbon (or a blend)
Cherry
(1/2 oz lemon juice optional)

BLACKJACK
Cocktail Glass Stir

1-1/2 oz kirsch
1/4 oz brandy
1-1/2 oz coffee
Pour over crushed ice - frappe style

Variation

1-1/2 oz gin
1/2 oz creme de cassis
1/2 oz kirschwasser

BLACK MAGIC
Old Fashioned Glass Build

1-1/2 oz vodka
3/4 oz coffee liqueur
Dash lemon juice
Fill with ice
Lemon twist

BLACKOUT
Cocktail Glass Shake

1 oz lime juice
1-1/2 oz gin
3/4 oz blackberry flavored brandy

BLACK PEARL
Cocktail or Champagne Glass Build

3/4 oz Tia Maria
3/4 oz Cognac
Fill with champagne
Black cherry

BLACK ROSE
Hiball Glass Build

1-1/2 oz St. James rum
Fill glass with cold black coffee
1 tsp sugar
Ice

BLACK RUSSIAN
Old Fashioned Glass Build

1-1/2 oz vodka
3/4 oz Kahlua
Fill with ice

BLACK STRIPE
Old Fashioned Glass—preheated

1 tsp molasses (or honey)
2 oz dark rum
Add boiling water, stir
Lemon twist

BLACKTHORN
Cocktail Glass Stir

1-1/2 oz gin
1/2 oz Dubonnet
1/2 oz kirschwasser

Variation

1 oz sloe gin
1 oz gin
1/2 oz sweet vermouth
1 dash orange bitters
Cherry

Variation

1 oz gin
1 oz sloe gin
1/2 oz dry vermouth
Lemon twist

Variation

1 oz gin
1 oz sloe gin
1/4 oz dry vermouth
1/4 oz sweet vermouth
1 dash orange bitters
1 dash Angostura bitters
Lemon twist, cherry

Variation

1 oz Irish whiskey
1 oz dry vermouth
1/4 oz Pernod
3 dashes Angostura bitters

BLACK VELVET
Tall Glass Build

Fill glass 1/2 with stout, ale or dark beer
Fill with champagne

BLACK WATCH
Old Fashioned Glass Build

Fill glass with ice
1-1/2 oz Scotch
3/4 oz Kahlua
Lemon twist
(Squirt of soda optional)

BLANCHE
Cocktail Glass or Old Fashioned Glass Stir Build

3/4 oz anisette
1/2 oz Cointreau
1/2 oz triple sec

BLARNEY COCKTAIL
Cocktail Glass Stir

1-1/2 oz Irish whiskey
3/4 oz sweet vermouth

BLARNEY STONE COCKTAIL
Cocktail Glass Stir

2 oz Irish whiskey
1/4 oz Pernod
1/4 oz orange curacao
1 dash maraschino liqueur
1 dash orange bitters
Orange peel, olive

BLENDED COMFORT
Tall Glass Shake

1 oz orange juice
1-1/2 oz lemon juice
1/2 oz dry vermouth
1/2 diced, crushed ripe peach
3/4 oz Southern Comfort
1-1/2 oz blended whiskey
Strain into glass
Fill with ice

BLENHEIM
Cocktail Glass Shake

1 oz apple brandy
1/2 oz apricot flavored brandy
3/4 oz lemon juice
1/4 oz grenadine
1 dash orange bitters

BLENTON
Cocktail Glass — Stir

1-1/2 oz gin
3/4 oz dry vermouth
1 dash Angostura bitters
Lemon twist

BLINKER
Cocktail Glass — Shake

1-1/2 oz rye
1 oz grapefruit juice
1/4 oz grenadine

BLISTER
Cocktail Glass — Shake

1 oz gin
3/4 oz lemon juice
1/2 oz creme de noyeaux
1/2 tsp sugar

BLOCK AND FALL
(OR TACKLE)
Cocktail Glass — Stir

3/4 oz brandy or Cognac
3/4 oz Cointreau
1/2 oz Calvados or apple brandy
1/2 oz Pernod

BLOOD AND SAND
Cocktail Glass — Shake

3/4 oz orange juice
3/4 oz Scotch
1/2 oz cherry flavored brandy
1/2 oz sweet vermouth

BLOOD BRONX COCKTAIL
Cocktail Glass — Shake

1-1/2 oz gin
1/4 oz dry vermouth
3/4 oz juice of a blood orange

BLOODHOUND
Cocktail Glass — Shake

1 oz gin
1/2 oz sweet vermouth
1/2 oz dry vermouth
3 crushed strawberries
(Substitute 1/2 oz strawberry liquor for strawberries & stir)

Variation

Hiball Glass — Build

1-1/2 oz Smirnoff vodka
3 oz tomato juice
1/2 oz sherry
Ice

BLOODY BULL
Double Old Fashioned Glass — Build

1-1/2 oz vodka
Sprinkle of salt, pepper, celery salt
2 dashes worcestershire sauce
2 oz beef boulion
2 oz tomato juice
Fill with ice
Lemon wedge

BLOODY MARIA
Double Old Fashioned Glass — Build

Substitute Tequila for vodka in Bloody Mary

BLOODY MARY
(See Chapter 8)
Double Old Fashioned Glass — Build

Salt rim of glass (optional)
1-1/2 oz vodka
Sprinkle salt, pepper, celery salt
2 dashes worcestershire sauce
Fill with tomato juice, ice

BLOSSOM
Cocktail Glass — Shake

1 oz gin
1 oz orange juice
1/4 oz grenadine
1/2 egg white
1 dash orange bitters

(The) BLOWTORCH
Tall Glass — Shake

1-1/2 oz Southern Comfort
1-1/2 oz gin
1-1/2 oz triple sec
3 oz orange juice
1/2 oz grenadine

BLUE ANGEL
Cocktail Glass — Shake

1/2 oz blue curacao
1/2 oz Parfait Amour
1/2 oz brandy
1/2 oz lemon juice
1/2 oz cream

BLUEBERRY RUM FIZZ
Tall Glass — Shake/Build

2-1/2 oz rum
1/4 oz triple sec
1/2 oz blueberry syrup
3/4 oz lemon juice
Strain into glass
Fill with soda & ice
Blueberry, Lemon wedge

BLUE BIRD
Cocktail Glass — Stir

2 oz gin
1/4 oz blue curacao
1 dash Angostura bitters
Lemon twist, cherry

Variation — Shake

3/4 oz lemon juice
1-1/2 oz gin
1/4 oz blue curacao

BLUE BLAZER
2 Metal Mugs with Handles preheated

2-1/2 oz Scotch in one mug
2-1/2 oz boiling water in second mug
Flame the Scotch & pour into other mug quickly
Continue pouring back & forth several times
Lemon twist
(1 tsp sugar optional)

BLUE BOY
Cocktail Glass — Stir

1-1/2 oz rum
3/4 oz sweet vermouth
1 dash Angostura bitters
1 dash orange bitters

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BLUE DEVIL COCKTAIL
Cocktail Glass Shake

1 oz lime or lemon juice
1-1/2 oz gin
1/2 oz maraschino liqueur
1/4 oz creme d'Yvette

Variation

1-1/2 oz gin
3/4 oz lemon juice
1/2 oz blue curacao

BLUE FLYER
Cocktail Glass Shake

1 oz gin
3/4 oz lime juice
1/2 oz blue curacao

BLUE HAWAII
Double Old Fashioned Glass Shake

2 oz lime juice
2 oz vodka
1-1/2 oz blue curacao
Fill with ice
Float 1/2 oz Galliano
Cherry, pineapple spear

Variation

1-1/2 oz vodka
1-1/2 oz pineapple juice
1-1/2 oz creme of coconut
3/4 oz blue curacao

Variation

1-1/2 oz lemon juice
1 tsp sugar
1-1/4 oz vodka
Fill with crushed ice, soda

BLUE MONDAY
Cocktail Glass Stir

2 oz vodka
1/2 oz blue curacao

BLUE MOON
Cocktail Glass Stir

2 oz gin
1/2 oz creme d'Yvette

Variation Shake

1-1/2 oz gin
1 egg white
3/4 oz lemon juice
1/4 oz creme d'Yvette

Variation Stir

1/4 oz creme d'Yvette
1-1/2 oz gin
1/2 oz dry vermouth
1 dash orange bitters

BLUE MOUNTAIN
Cocktail Glass Shake

1-1/2 oz dark rum
3/4 oz vodka
3/4 oz Tia Maria
1 oz orange juice

BLUES
Cocktail Glass Stir

2 oz Bourbon
1/4 oz Prunella
1/4 oz blue curacao

BLUE SPECIAL
Hiball Glass Shake/Build

1 oz Cognac
1 oz pineapple juice
Strain into glass
Fill with ice & champagne

BLUE TRAIN
Cocktail Glass Shake

1-1/2 oz gin
3/4 oz lemon juice
1/2 oz Cointreau
1 dash creme d'Yvette

BLUE TRAIN COCKTAIL
Cocktail Glass Shake/Build

1/2 oz brandy
1/2 oz pineapple juice
Strain into glass
Fill with chilled champagne

BLUE TRAIN SPECIAL
(Same as Blue Special)

BOA CONSTRICTOR
Old Fashioned Glass Build

Fill glass with ice
2 oz blackberry flavored brandy
Dust with nutmeg

BOBBY BURNS COCKTAIL
Cocktail Glass Stir

1-1/4 oz Scotch
1-1/4 oz sweet vermouth
1/4 oz Benedictine or Drambuie

Variation:

1-3/4 oz Scotch
1/2 oz sweet vermouth
1/4 oz Benedictine or Drambuie

BOB DANDY
Cocktail Glass Stir

1-1/4 oz brandy
3/4 oz Dubonnet

BOCCIE BALL
Hiball Glass Build

1-1/2 oz Amaretto de Sarrano
1-1/2 oz orange juice
Fill with ice, soda

BOGEY
Cocktail Glass Stir

1 oz gin
1 oz dry vermouth
1/4 oz Bourbon
1/4 oz Pernod
1 dash lemon juice

BOILERMAKER
Beer Glass Build

1-1/2 oz Bourbon
Fill with cold beer

A shot glass of Bourbon may actually be placed inside the glass or the beer may be served as a chaser.

BOLERO
Cocktail Glass — Stir

1-1/2 oz rum
3/4 oz apple brandy
1/4 oz sweet vermouth
Lemon twist

BOLO
Cocktail Glass — Shake

1 oz lime juice
1/2 oz orange juice
1 tsp sugar
2 oz rum

BOMB
Cocktail Glass — Shake

1-1/2 oz sherry
1/2 oz Cointreau
3/4 oz orange juice
1 dash orange bitters
1 dash Pimento Dram

BOMBAY COCKTAIL
Cocktail Glass — Stir

1-1/2 oz brandy
1/4 oz sweet vermouth
1/4 oz dry vermouth
2 dashes orange curacao
1 dash Pernod

Variation — Shake

2 oz Swedish Punch
3/4 oz lemon juice

BOMBER
Cocktail Glass — Stir

1-1/2 oz Cognac
1 oz vodka
1/4 oz Cointreau
1/4 oz anisette

BOMBO
Hiball Glass — Build

2 oz rum
Fill glass with water, ice
2 sticks of sugar cane

BONANZA
Hiball Glass — Build

1 oz brandy
1-1/2 oz sherry
Fill with Riesling wine, ice

BON APPETIT
Cocktail Glass — Shake

1-1/4 oz orange juice
3/4 oz gin
3/4 oz Dubonnet
1 dash Angostura bitters

BONBINI
Cocktail Glass — Shake

1 oz Bacardi rum, light
1 oz orange curacao
1/4 oz lime juice
1/4 oz pineapple juice

BONNIE PRINCE
Cocktail Glass — Stir

1-1/2 oz gin
1/2 oz Lillet
1/4 oz Drambuie

BONNIE PRINCE (CHARLIE)
Cocktail Glass — Shake

1 oz lime juice
1 oz Cognac
1/2 oz Drambuie

BON SOIR HIBALL
Hiball Glass — Build

1 oz Benedictine
1 oz creme d'Yvette
Fill with ginger ale or soda
Ice

BONSONI
Cocktail Glass — Stir

2 oz sweet vermouth
1/2 oz Fernet Branca

BOOMERANG
Cocktail Glass — Stir

3/4 oz rye (or Bourbon)
3/4 oz Swedish Punch
3/4 oz dry vermouth
1 dash Angostura bitters
1 dash lemon juice

Variation

1-1/2 oz gin
3/4 oz dry vermouth
2 dashes maraschino liqueur
1 dash Angostura bitters
Lemon twist

Variation

Half dry & half sweet vermouth

BOOSTER
Cocktail Glass — Shake

2 oz brandy
1/2 oz orange curacao
1/2 egg white
Sprinkle with nutmeg

BOOTLEG FIZZ
Tall Glass — Shake

1-1/2 oz gin
1 oz lemon juice
1 tsp sugar
1 egg white
Fill with soda
Mint sprig

BORDEN CHASE
Cocktail Glass — Stir

2 oz Scotch
1/2 oz sweet vermouth
1/4 oz Pernod
1 dash orange bitters

BORDEVER
Cocktail Glass — Stir

2 oz Bourbon
1/2 oz ginger ale
Lemon twist

BORINGUEN
Cocktail Glass — Shake

1-1/2 oz rum
1/2 oz passion fruit liqueur
3/4 oz lemon juice
1/2 oz orange juice
1/4 oz 151 proof rum

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BOSCOE
Tall Glass Build

1-1/2 oz Tequila
3/4 oz Kahlua
Fill with ice &
Half & Half Cream

BOSOM CARESSER
Cocktail Glass Shake

1-1/2 oz brandy
3/4 oz orange curacao
1/4 oz grenadine
1 egg yolk
(Optional: 3/4 oz
Madeira wine)

(The) BOSS
Old Fashioned Glass Build

Fill with ice
1-1/2 oz Bourbon
1/2 oz Amaretto

BOSSA NOVA SPECIAL
Tall Glass Shake

1 oz Galliano
1 oz rum
1/4 oz apricot flavored brandy
2 oz pineapple juice
1/2 egg white
1/4 oz lemon juice
Strain
Fill glass with ice
Garnish with fruit

(The) BOSTON
BOURBON MARY
Tall Glass Build

1-1/2 oz Early Times
Fill with tomato juice
Ice, worcestershire & Tobasco
to taste
Garnish with lime squeeze

BOSTON BULLET
Cocktail Glass Stir

2 oz gin
1/2 oz dry vermouth
Almond stuffed olive

BOSTON CLUB
Cocktail Glass Shake

1 oz lime juice
1-1/2 oz gin
1/4 oz sweet vermouth

BOSTON COCKTAIL
Cocktail Glass Shake

3/4 oz lemon juice
3/4 oz gin
3/4 oz apricot flavored brandy
1/4 oz grenadine

BOSTON COOLER
Tall Glass Build

1 oz lemon juice
1 tsp sugar
dissolve with soda & stir
Fill with ice
2 oz rum
Fill with soda or ginger ale
Lemon and orange peel
(Optional: 3/4 oz brandy)

BOSTON EGG NOG
Tall Glass Shake/Build

1 egg yolk
3/4 tsp sugar
Beat egg & sugar together
1/2 oz brandy
1/4 oz Jamaica rum
4 oz Madeira wine
Strain into glass
Fill with milk, ice
Dust with nutmeg

BOSTON FLIP
Cocktail Glass Shake

1 egg
1 tsp sugar
1-1/2 oz rye or Bourbon
1-1/2 oz Madeira wine
Dust with nutmeg

BOSTONIAN
Cocktail Glass Shake

Muddle 3 sprigs mint with
1/2 tsp sugar,
1/4 oz lemon juice, &
1/4 oz orange juice
1-1/2 oz gin
1/4 oz sweet vermouth

BOSTON SIDE CAR
Cocktail Glass Shake

1 oz lime juice
3/4 oz brandy
3/4 oz rum
3/4 oz triple sec

BOSTON SOUR
Large Cocktail Glass Shake

1-1/4 oz lemon juice
1-1/2 oz Bourbon or a blend
1 tsp sugar
1 egg white
Lemon slice, cherry

BOULEVARD
Cocktail Glass Shake

1-1/2 oz gin
3/4 oz orange juice
1/4 oz sweet vermouth

Variation Stir

1 oz sweet vermouth
1 oz Pernod
2 dashes Angostura bitters
Lemon twist

BOURBON COLLINS
Tall Glass Shake/Build

1 oz lemon juice
1-1/2 oz Bourbon
1/2 tsp sugar
1 dash Peychaud's bitters
Strain into glass
Fill with ice, soda
Lemon wedge

BOURBON DAISEY
Large Cocktail Glass Shake

1-1/2 oz Bourbon
1 oz lemon juice
1/2 oz grenadine
1/2 oz Southern Comfort
Fill with soda
Orange slice, cherry

BOURBON EGGNOG
Hiball Glass Shake/Build

1 egg
1/2 tsp sugar
1-1/2 oz Bourbon

1/2 oz rum
1/2 oz cream
Strain into glass
Add ice
Dust with nutmeg

BOURBON HIBALL
(Bourbon Ball)
Hiball Glass — Build

1-1/2 oz Bourbon
Fill with ice and soda or ginger ale
Lemon twist

BOURBON LANCER
Tall Glass — Build

1-1/2 oz Bourbon
1/2 tsp sugar
1 dash Angostura bitters
Several ice cubes
Fill with champagne
Lemon peel spiral

BOURBONNAISE
Cocktail Glass — Stir

1-1/2 oz Bourbon
1/2 oz dry vermouth
1/2 oz creme de cassis
1 dash lemon juice

BOURBON SLOE GIN FIX
Hiball Glass — Build

1/2 tsp sugar dissolved in
1/2 oz water
1-1/2 oz Bourbon
1/2 oz sloe gin
1/2 oz lemon juice
Fill with crushed ice, stir
Lemon wedge & cherry

BOURBON SOUR
Sour Glass — Shake

1-1/2 oz lemon juice
3/4 tsp sugar
1-1/2 oz Bourbon
Lemon slice & cherry

BOURBON SQUASH
Tall Glass — Build

1 oz lemon juice
1-1/2 oz orange juice
(leave shells in glass)
1 tsp sugar
2 oz Bourbon
Fill with tight-packed shaved ice
Serve with straws

BOXCAR
Cocktail Glass — Shake

1 oz lime juice
1 egg white
1/2 oz Cointreau
1-1/2 oz gin
1/4 oz grenadine

BRACER
Cocktail Glass — Stir

1-1/4 oz sweet vermouth
1-1/4 oz Pernod
1 dash Angostura bitters

BRACER HIBALL
Hiball Glass — Shake/Build

1-1/2 oz brandy
1/4 oz anisette
1 dash Angostura bitters
1/2 tsp sugar
1/2 oz lemon juice
1 egg
Strain into glass
Fill with soda, ice

BRAIN DUSTER
Cocktail Glass — Stir

1-1/4 oz Cognac
1-1/4 oz Pernod
1 dash Angostura bitters

BRAINSTORM
Cocktail Glass — Stir

2 oz Irish whiskey
1/2 oz dry vermouth
1/4 oz Benedictine
Orange peel

BRANDIED APRICOT
Cocktail Glass — Shake

1 oz lemon juice
1-1/2 oz brandy
1/2 oz apricot flavored brandy
Sugar rim of glass
Orange peel

BRANDIED APRICOT FLIP
Sour or Flip or Cocktail Glass — Shake

1 egg
1 tsp sugar
1-1/2 oz brandy
1/2 oz apricot flavored brandy
Dust with nutmeg

BRANDIED BANANA COLLINS
Tall Glass — Shake/Build

1-1/2 oz brandy
1 oz creme de banana
1 oz lemon juice
Strain into glass
Fill with soda & ice
Lemon wedge & banana slice

BRANDIED CORDIAL MEDOC
Cocktail Glass — Shake

1/2 oz lemon juice
1-1/2 oz brandy
1/2 oz Cordial Medoc
Orange peel

BRANDIED GINGER
Cocktail Glass — Shake

1-1/2 oz brandy
1/2 oz ginger flavored brandy
1/4 oz lime juice
1/4 oz orange juice

BRANDIED MADEIRA
Cocktail Glass — Stir

1 oz Madeira wine
1 oz brandy
1/2 oz dry vermouth
Lemon twist

BRANDIED PEACH FIZZ
Tall Glass — Shake/Build

1-1/2 oz brandy
1/2 oz peach flavored brandy
1/2 oz lemon juice
1/2 tsp sugar
1/4 oz banana liqueur
Strain into glass
Fill with soda, ice
Peach slice

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BRANDIED PEACH SLING
Tall Glass Shake/Build

1-1/2 oz brandy
1/2 oz peach flavored brandy
1 oz lemon juice
1 tsp sugar
Strain into glass
Fill with soda, ice
Lemon twist, Peach slice

BRANDIED PORT
Cocktail Glass Shake

3/4 oz tawny port
3/4 oz brandy
1/4 oz maraschino liqueur
3/4 oz lemon juice
Orange slice

BRANDTINI
Cocktail Glass Stir

1-1/2 oz brandy
1 oz gin
1/4 oz dry vermouth
Lemon twist, Olive

BRANDY (Cocktail)
Cocktail Glass Stir

2 oz brandy
2 dashes bitters
1/4 tsp sugar
Lemon twist

Variation:

2 oz brandy
1/2 oz orange curacao
1 dash Angostura bitters

Variation:

2 oz brandy
1/2 oz dry vermouth
1 dash orange bitters

BRANDY ALEXANDER
Cocktail Glass Shake

3/4 oz cream
3/4 oz brandy
3/4 oz dark creme de cacao
Dust with nutmeg

BRANDYAMER
Cocktail Glass Stir

2 oz brandy
1/2 oz Amer Picon
Lemon twist, Orange peel

BRANDY APRICOT FRAPPE
Cocktail Glass Build

Pack glass with crushed ice,
build into snow cone -
pour over
3/4 oz brandy
1/4 oz creme de noyeaux
1/2 oz apricot flavored brandy
(ingredients may be premixed)

BRANDY BERRY FIX
Hiball Glass Build

1 tsp sugar dissolved in water
2 oz brandy
1/4 oz strawberry liqueur
3/4 oz lemon juice
Fill with crushed ice, stir
Lemon wedge, Strawberries

BRANDY BLAZER
2 Metal Mugs with
Handles preheated
2-1/2 oz brandy in one mug
2-1/2 oz boiling water in
second mug
Flame brandy in
pour into other mug quickly
Pour back & forth several times
Lemon twist
(1 tsp sugar optional)

Variation

Old Fashioned Glass Build

1 lump sugar
1 orange peel
1 twist of lemon
2 oz brandy
Ignite brandy, stir with a long
metal spoon
Pour into preheated glass

BRANDY BUCK
Hiball Glass Build

1-1/2 oz brandy
1/2 oz lemon juice
Fill with ice, ginger ale
Lemon twist

BRANDY CASS
Cocktail Glass Shake

1-1/2 oz brandy
3/4 oz lemon juice
1/4 oz creme de cassis

BRANDY CHAMPARELLE
Cocktail Glass Stir

1 oz Cognac
1 oz orange curacao
1 dash Angostura bitters

Variation:

3/4 oz orange curacao
3/4 oz brandy
1/2 oz Yellow Chartreuse
1/2 oz anisette

BRANDY COBBLER
Double Old Fashioned Glass Build

Fill glass with crushed ice
1/4 oz orange curacao
1/2 tsp sugar
2-1/2 oz brandy
Garnish with fruit

BRANDY COLLINS
Tall Glass Shake/Build

1-1/4 oz lemon juice
1 tsp sugar
1-1/2 oz brandy
Strain into glass
Fill with ice, soda
Lemon slice, Cherry

BRANDY COOLER
Tall Glass Build

Fill glass with ice
2-1/2 oz brandy
Fill with ginger ale
Spiral of lemon

BRANDY CRUSTA
Cocktail Glass Stir

Sugar rim of glass
Insert 1 lemon rind in glass
1-1/2 oz brandy
1/4 oz maraschino liqueur
1 dash bitters
1/4 oz lemon juice
1/2 oz orange curacao
Strain into prepared glass

BRANDY DAISEY
Large Cocktail Glass — Shake

1-1/4 oz lemon juice
1/2 tsp sugar
1/4 oz grenadine
2 oz brandy

BRANDY EGGNOG
Tall Glass — Shake

1 egg
1 tsp sugar
2 oz brandy
Strain into glass
Fill with milk, ice
Dust with nutmeg
(optional: 1 oz Jamaica rum)

BRANDY FANCY
Cocktail Glass — Stir

2 oz brandy
1/4 oz maraschino liqueur
1 dash orange bitters
1 dash Angostura bitters

BRANDY FINO
Cocktail Glass — Stir

1-1/2 oz brandy
1/2 oz sherry (dry)
1/2 oz Drambuie
Lemon twist, Orange peel

BRANDY FIX
Hiball Glass — Build

1-1/4 oz lemon juice
1 tsp sugar dissolved in Water
Fill glass with shaved ice
2-1/2 oz brandy
Lemon wedge

Variation

1-3/4 oz brandy
3/4 oz cherry flavored brandy

Variation

1-3/4 oz brandy
3/4 oz orange curacao

BRANDY FIZZ
Tall Glass — Shake/Build

1-1/4 oz lemon juice
1 tsp sugar
1-1/2 oz brandy
Fill with soda, ice
(Optional: 2 dashes Yellow Chartreuse)

BRANDY FLIP
Sour or Flipp or Cocktail Glass — Shake

1 egg
1/2 tsp sugar
1-1/2 oz brandy
Nutmeg sprinkle
(Optional: 1/2 oz cream)

BRANDY FLOAT
Old Fashioned Glass — Build

Place several ice cubes in glass
Fill mostly with soda
Float 1-1/2 oz brandy

BRANDY GUMP COCKTAIL
Cocktail Glass — Shake

1-1/2 oz brandy
1-1/4 oz lemon juice
1/4 oz grenadine

BRANDY HIBALL
Hiball Glass — Build

1-1/2 oz brandy
Fill with soda or ginger ale
Lemon twist

Variation

1-1/2 oz brandy
1/4 oz Pernod
1 dash lemon juice
Fill with soda, ice

BRANDY HOT
Old Fashioned Glass — Build

1/2 tsp sugar dissolve in water
2 oz brandy - flame in glass
Orange peel

BRANDY JULEP
Double Old Fashioned Glass — Build

1/2 tsp sugar,
5-6 sprigs of mint
Muddle together with water.
2-1/2 oz brandy
Fill with shaved ice & stir briskly until glass frosts
Sprig of mint, Fruit

BRANDY MANHATTAN
Cocktail Glass — Stir

2 oz brandy
1/2 oz sweet vermouth
1 dash bitters
Cherry

BRANDY MELBA
Cocktail Glass — Shake

1-1/2 oz brandy
1/4 oz peach flavored brandy
1/4 oz grenadine
1/2 oz lemon juice
1 dash orange bitters

BRANDY MILK PUNCH
Tall Glass — Build

1/2 tsp sugar
2 oz brandy
Fill with milk, ice
Dust with nutmeg

BRANDY MINT FIZZ
Tall Glass — Shake/Build

1-1/2 oz brandy
1/4 oz white creme de menthe
1/4 oz light creme de cacao
3/4 oz lemon juice
1/2 tsp sugar
Strain into glass
Fill with soda, ice
Mint sprigs

BRANDY MINT JULEP

Same as BRANDY JULEP

BRANDY OLD FASHIONED
Old Fashioned Glass — Build

1/2 tsp sugar dissolved in water or soda
2 dashes Angostura bitters
Fill with ice and
1-1/2 oz brandy
Orange slice, Cherry
(Optional: 1/4 oz sweet vermouth)

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BRANDY PUFF
Hiball Glass Build

1-1/2 oz brandy
Several ice cubes
3 oz milk
Fill with soda

BRANDY PUNCH
Hiball Glass Build

2 oz brandy
1/4 oz orange curacao
1/4 oz rum
1/2 tsp sugar
Fill with ice
Squirt of soda

Variation

Substitute 3/4 oz Benedictine for the rum and curacao

BRANDY SANGAREE
Double Old Fashioned Glass Build

1/2 tsp sugar dissolved in water
2 oz brandy
Fill with soda, ice
Float port wine on top
Sprinkle of nutmeg

BRANDY SCAFFA
Cocktail Glass Build

1 dash Angostura bitters
3/4 oz maraschino liqueur
1-1/2 oz brandy
Stir in glass

Variation

1 oz brandy
3/4 oz maraschino liqueur
1/2 oz Green Chartreuse

BRANDY SLING
Tall Glass Build

1 tsp sugar dissolved in water
1-1/4 oz lemon juice
1-1/2 oz brandy
Several ice cubes
Fill with soda or water
Lemon twist
(Optional: 1 dash Angostura bitters)

BRANDY SMASH
Old Fashioned Glass Build

Muddle 1/2 tsp sugar with
4 sprigs mint in water or soda
2 oz brandy
Several ice cubes
Orange slice, Lemon twist
(Optional: 1 dash of Benedictine)

BRANDY SOUR
Sour Glass Shake

1-1/4 oz lemon juice
1/2 tsp sugar
2 oz brandy
Cherry & lemon slice

BRANDY SPECIAL
Cocktail Glass Stir

2 oz brandy
1/4 oz orange curacao
2 dashes bitters
Lemon twist

BRANDY SQUIRT
Hiball Glass Shake

1-1/2 oz brandy
1 tsp sugar
1 tsp grenadine
(or strawberry syrup)
Strain into glass
Fill with soda
Pineapple chunks, Berries

BRANDY SWIZZLE
Tall Glass Build

1-1/2 oz lime juice
1 tsp sugar
2 oz soda
Fill with shaved ice
Stir thoroughly
2 dashes bitters
2 oz brandy
Fill with soda
Stir vigorously (swizzle)
Garnish

BRANDY TODDY
Old Fashioned Glass Build

1/2 tsp sugar,
1 dash lemon juice
Dissolve with water
2 oz brandy
Ice, Stir
Lemon twist

BRANDY TODDY (HOT)
Old Fashioned Glass Build
Preheated

1/2 tsp sugar
1/2 oz lemon juice
2 oz brandy
Fill with hot water
Lemon twist, nutmeg

BRANDY VERMOUTH COCKTAIL
Cocktail Glass Stir

1-1/4 oz brandy
1-1/4 oz sweet vermouth
1 dash Angostura bitters

BRANDY ZOOM
Cocktail Glass Shake

Dissolve 1 tsp honey with hot water
Place in shaker with:
1/4 oz cream
2 oz brandy

BRANDT
Cocktail Glass Stir

2 oz brandy
1/2 oz white creme de menthe
2 dashes bitters,
Lemon twist

BRASS MONKEY

This is a premixed cocktail made by Heublein.

BRAVE BULL
Old Fashioned Glass Build

Fill glass with ice
1-1/2 oz Tequila
3/4 oz Kahlua

BRAZIL COCKTAIL
Cocktail Glass Stir

1-1/4 oz dry vermouth
1-1/4 oz sherry
1 dash bitters
1 dash Pernod
Lemon twist

BREAKFAST
Cocktail Glass — Shake

2 oz gin
1/2 oz grenadine
1 egg white

BREAKFAST EGGNOG
Tall Glass — Shake

1 egg
2 oz brandy
(or apricot flavored)
1/2 oz orange curacao
3 oz milk
Strain into glass
Fill with milk
Dust with nutmeg

BRECK AND BRACE
Hiball Glass — Build

1 oz Cognac
Fill with champagne
Add ice, stir
Lemon twist

BRETT'S OWN
Cocktail Glass — Stir

1-1/4 oz Pernod
1-1/4 oz sweet vermouth

BRIGHTON PUNCH
Tall Glass — Shake

1-1/4 oz orange juice
1 oz lemon juice
3/4 oz Bourbon
3/4 oz Cognac
3/4 oz Benedictine
Strain into glass
Fill with ice, soda
Orange slice, Lemon wedge

BRITTANY
Cocktail Glass — Shake

1/4 oz orange juice
1/4 oz lemon juice
1/2 oz Amer Picon
1-1/2 oz gin
Orange peel

BROADMOOR COOLER
Tall Glass — Build

1-1/2 oz rum
1/4 oz green creme de menthe
3/4 oz lime juice
Fill with ice, 7 Up
Mint sprig

BROADWAY SMILE
Pony Glass — Build
Pousse cafe style

1/3 creme de cassis
1/3 Swedish Punch
1/3 Cointreau

BROADWAY SPECIAL
Cocktail Glass — Shake

1 oz gin
1/2 oz sweet vermouth
1/4 oz grenadine
1/4 oz pineapple juice
1/2 egg white
Dust with nutmeg

BROKEN LEG
Hiball Glass — Build

1 oz Bourbon
2-1/2 oz hot apple juice
raisins, cinnamon
lemon wedge

BROKEN SPUR COCKTAIL
Cocktail Glass — Stir

1-1/2 oz port
3/4 oz sweet vermouth
1/4 oz orange curacao

Variation — Shake

1-1/2 oz white port
1/2 oz gin
1/4 oz sweet vermouth
1 egg
1/4 oz anisette

BROKER'S FLIP

Same as BROKEN SPUR
White Wine Variation

BRONX COCKTAIL
Cocktail Glass — Shake

1 oz gin
1/2 oz dry vermouth
1/2 oz sweet vermouth
3/4 oz orange juice
Orange slice

BRONX COCKTAIL DRY

Substitute 1 oz dry vermouth for 1/2 dry and 1/2 sweet in BRONX COCKTAIL

BRONX COCKTAIL SWEET

Substitute 1 oz sweet vermouth for 1/2 dry and 1/2 sweet in BRONX COCKTAIL

BRONX DISCOTHEQUE
Cocktail Glass — Shake

1/2 oz Galliano
1 oz gin
1/4 oz sweet vermouth
1/4 oz dry vermouth
3/4 oz orange juice

BRONX GOLDEN COCKTAIL
Cocktail Glass — Shake

1 oz gin
1/2 oz sweet vermouth
1/2 oz dry vermouth
3/4 oz orange juice
1 egg yolk
Orange slice

BRONX PINEAPPLE COCKTAIL
Cocktail Glass — Shake

1-1/2 oz gin
1/2 oz sweet vermouth
1/2 oz dry vermouth
1/2 oz pineapple juice

BRONX RIVER
Cocktail Glass — Shake

1-1/2 oz gin
3/4 oz sweet vermouth
1 oz lemon juice
1 tsp sugar

BRONX SILVER COCKTAIL
(or ORIENTAL)
Cocktail Glass Shake

1 oz gin
1/2 oz dry vermouth
1 egg white
3/4 oz orange juice
Orange slice
(Optional: 1/2 oz sweet vermouth)

BRONX TERRACE
Cocktail Glass Shake

1-1/2 oz gin
1/2 oz dry vermouth
3/4 oz lime juice
1/2 tsp sugar

BROOKLYN
Cocktail Glass Stir

1-1/2 oz rye or Bourbon
1/2 oz dry vermouth
1/4 oz Amer Picon
1/4 oz maraschino liqueur

BROOKLYNITE
Cocktail Glass Shake

2 oz Jamaica rum
1/2 oz honey
1/2 oz lime juice
1 dash Angostura bitters

BROUSSARD'S ORANGE BRULOT
Cup made from inverted orange shell half

Pour brandy into shell
add 1 sugar lump
Flame

BROWN COCKTAIL
Cocktail Glass Stir

3/4 oz gin
3/4 oz rum
3/4 oz dry vermouth

BROWN DERBY
Cocktail Glass Shake

1 oz lime juice
1-1/2 oz dark rum
1 tsp maple syrup

Variation

1-1/2 oz Bourbon
3/4 oz grapefruit juice
1 tsp honey

BROWN SHAKE
Cocktail Glass Shake

1-1/2 oz orange curacao
2 dashes Angostura bitters
3/4 oz lemon juice

BROWN UNIVERSITY
Cocktail Glass Stir

1-1/4 oz Bourbon
1-1/4 oz dry vermouth
1 dash orange bitters

BRUNELLE
Cocktail Glass Shake

1-1/4 oz lemon juice
1-1/4 oz Pernod
1 tsp sugar

BRUNETTE
Cocktail Glass Shake

3/4 oz Kahlua
3/4 oz Bourbon
3/4 oz cream
1/4 tsp sugar

BRUNSWICK SOUR
Sour Glass Shake

1-1/2 oz Bacardi rum, light
3/4 oz lime juice
1 tsp sugar
Float claret on top

BRUT
Cocktail Glass Stir

1-1/2 oz dry vermouth
3/4 oz Amer Picon
1 dash Angostura bitters
1 dash orange bitters
Lemon twist

Variation

1-1/2 oz dry vermouth
3/4 oz Amer Picon
1 dash Peychaud's bitters
Olive

BUBY
Cocktail Glass Shake

1-1/2 oz gin
1 oz lemon juice
1/2 oz grenadine

BUCKAROO
Tall Glass Build

1-1/2 oz Bourbon
2 dashes Angostura bitters
fill with ice, Coca-Cola

BUCK(s) (See Chapter 8)
Hiball Glass Stir

Any liquor in a hiball glass
Ginger ale
Ice
Lemon twist
(Optional: 1 dash lemon juice)

BUCK JONES
Hiball Glass Build

1-1/2 oz rum
1-1/2 oz sherry
3/4 oz lime juice
Fill with ice & ginger ale

BUCK'S FIZZ
Hiball Glass Build

2 oz orange juice
Fill with champagne
Optional: 1 oz gin

BUD'S SPECIAL
Cocktail Glass Shake

1-3/4 oz Cointreau
3/4 oz cream
1 dash Angostura bitters

BUCHOUSE
Cocktail Glass Stir

1-1/2 oz Cognac
3/4 oz sweet vermouth
1/4 oz Pernod

BUILDER UPPER
Tall Glass Build

2 oz lemon juice
Fill glass with ice

1-1/2 oz Cognac
1 oz Benedictine
Fill with soda
Lemon spiral

BULLDOG COCKTAIL
Cocktail Glass — Shake

3/4 oz lime juice
3/4 oz gin
1-1/4 oz cherry flavored brandy
(Rum may be substituted for gin)

BULLDOG COOLER
Hiball Glass — Build

2 oz gin
1/4 oz lemon juice
1/4 tsp sugar
Fill with ice
Soda or ginger ale

BULLDOG HIBALL
Hiball Glass — Build

1-1/4 oz orange juice
2 oz gin
Fill with ice, ginger ale

BULLDOZER
Hiball Glass — Build

1-1/2 oz vodka
Fill with ice,
Beef bouillon

BULLFROG
Tall Glass — Build

1-1/2 oz Smirnoff vodka
fill with ice, limeade

BULL'S EYE
Hiball Glass — Build

1 oz brandy
2 oz hard cider
Fill with ice, ginger ale

BULLSHOT
Tall Glass — Build

1-1/2 oz vodka
Fill with ice
Beef bouillon
1 dash worcestershire sauce
1 drop Tobasco
Squeeze of lime

Variation

Double Old Fashioned Glass — Build

Fill glass with ice
1-1/2 oz vodka
Squeeze lemon wedge
Fill with Beef bouillon
Sprinkle salt
Dash of worcestershire sauce
Celery stick

BULL'S MILK
Hiball Glass — Build

2 oz brandy
2 oz milk
1/4 tsp sugar
Dust with nutmeg

Variation

Tall Glass — Shake

1 oz rum
1-1/2 oz brandy
1/2 tsp sugar
6 oz milk
Dust with nutmeg
Pinch of cinnamon

BUMBLE BEE STINGER
Cocktail Glass — Shake

3/4 oz Galliano
1-1/2 oz brandy
1/2 oz Pernod

BUMPER
Cocktail Glass — Stir

1-1/2 oz rum
1/2 oz gin
1/2 oz lemon juice
Lemon twist

BUNNY BONANZA
Cocktail Glass — Shake

1 oz Tequila
3/4 oz applejack
1/2 oz lemon juice
1/4 oz orange curacao
1/2 tsp sugar

BUNNY HUG
Cocktail Glass — Stir

3/4 oz gin
3/4 oz Pernod
3/4 oz Bourbon

BUNNY MOTHER
Tall Glass — Shake

1-1/2 oz vodka
1 oz orange juice
1 oz lemon juice
1 tsp sugar
1/4 oz grenadine
1/4 oz Cointreau
Strain into glass
Fill with crushed ice
Orange slice, Cherry

BURGUNDY BISHOP
Hiball Glass — Shake

1/2 oz lemon juice
1/2 tsp sugar
1 oz rum
Strain into glass
Fill with burgundy, ice
Fruit

BURROUGH'S OLD FASHIONED
Old Fashioned Glass — Build

1 lump sugar dissolved in water
2 dashes Angostura bitters
Fill with ice
1-1/2 oz Bourbon

BUSHRANGER
Cocktail Glass — Stir

1-1/4 oz rum
1-1/4 oz Dubonnet
2 dashes Angostura bitters

BUSTANBY
Cocktail Glass — Shake

2 oz creme de menthe, white
1/4 tsp sugar
1 dash orange bitters
1 dash Angostura bitters
1 dash orange juice

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BUSTER
Cocktail Glass Stir

2 oz rum
1/2 oz Pernod

BUSTER BROWN
Cocktail Glass Shake

1-1/2 oz Bourbon
1/4 tsp sugar
1/2 oz lemon juice
1 dash orange bitters

BUTTERED APPLE GROG
Old Fashioned Glass Build
Preheated

Place a piece of baked apple in glass
Add
1 oz apple brandy
1 oz dry vermouth
2 oz apple juice (preheated to a boi
1/2 pat butter
Sugar to taste

BUTTERED BOURGIN
Mug Build

1-1/2 oz Bourbon
1 oz ginger flavored brandy
1/2 pat butter
Heat 6 oz apple juice and add to drink, Cinnamon

BUTTERFLY
Cocktail Glass Shake

3/4 oz dry vermouth
3/4 oz sweet vermouth
1/2 oz Dubonnet
1/2 oz orange juice

BUTTERFLY MILK PUNCH
Hiball Glass Shake

2 oz Cognac
1 dash Angostura bitters
1 oz dark creme de cacao
3 oz milk
1/2 tsp sugar
Strain into glass
Dust with nutmeg

BUTTON HOOK COCKTAIL
Cocktail Glass Shake

3/4 oz apricot flavored brandy
3/4 oz brandy
1/2 oz Pernod
1/2 oz white creme de menthe

B.V.D.
Cocktail Glass Stir

2 oz apple brandy
1/2 oz sweet vermouth
Lemon twist

Variation

3/4 oz gin
3/4 oz rum
3/4 oz dry vermouth

Variation

3/4 oz rum
3/4 oz Dubonnet
3/4 oz vermouth

BYCULLA
Cocktail Glass Stir

3/4 oz sherry
3/4 oz port
1/2 oz orange curacao
1/2 oz ginger flavored brandy

BYRRH BRANDY
Cocktail Glass Stir

3/4 oz Byrrh
1 oz Cognac
3/4 oz dry vermouth

BYRRH CASSIS
Old Fashioned Glass Build

Fill glass with ice
1-1/2 oz Byrrh
1/2 oz creme de cassis
Squirt of soda
Lemon twist

BYRRH CASSIS COOLER
Tall Glass Build

2 oz Byrrh
1/2 oz creme de cassis
Fill with soda, ice
Lemon wedge

BYRRH COCKTAIL
Cocktail Glass Stir

3/4 oz Byrrh
1 oz rye or Bourbon
3/4 oz dry vermouth
(Scotch may be substituted for the rye or bourbon)

BYRRH SPECIAL
Cocktail Glass Stir

1-1/4 oz Byrrh
1-1/4 oz Old Tom Gin

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CABARET COCKTAIL
Cocktail Glass — Stir

2 oz gin
1/4 oz dry vermouth
1/4 oz Benedictine
2 dashes Angostura bitters
Cherry

Variation

1 oz gin
1 oz Dubonnet
1/4 oz Pernod
1 dash Angostura bitters
Cherry

CABLEGRAM COOLER (Hiball)
Hiball Glass — Build

1-1/2 oz Bourbon or rye
1/4 oz lemon juice
1/4 tsp sugar
Ice, fill with ginger ale

CACTUS BANGER
Tall Glass — Build

1-1/2 oz Tequila
Fill with ice & orange juice
Float 1/2 oz Galliano

CADIZ
Cocktail Glass — Shake

3/4 oz Amontillado sherry
3/4 oz blackberry flavored brandy
1/2 oz triple sec
1/2 oz cream

CAFE AUX COGNAC
Fizz Glass — Build

Rub rim of glass with lemon rind
then dip glass in sugar
Fill with hot black coffee
Float 1-1/2 oz Cognac
Flame Cognac

CAFE (Cocktail)
Cocktail Glass — Shake

1/2 oz dark creme de cacoa
1 oz Cognac
1-1/2 oz black coffee
1/4 tsp sugar
Lemon twist

CAFE BRULOT COCKTAIL
Cocktail Glass — Build
Sugar rim

Fill glass with hot black coffee
Float 1-1/2 oz Cognac
Flame Cognac

Variation

Cup — Build

1 lump sugar
1 Cinnamon stick
1 vanilla bean
Orange peel
Lemon twist
Fill with hot black coffee
Float 1-1/2 oz brandy
Flame brandy

CAFE CURACAO
Old Fashioned Glass — Build

1 oz orange curacao
1 oz Kahlua
Orange peel

CAFE DE PARIS COCKTAIL
Cocktail Glass — Shake

1-1/2 oz gin
1 egg white
1/4 oz Pernod
1/2 oz cream
Optional—sprinkle nutmeg

CAFE DIABLE
Cup — Build

1 cinnamon stick
Sprinkle allspice
Grated orange rind
1 oz Cognac
3/4 oz Grand Marnier
1/2 oz Sambuca
1/4 tsp sugar
Fill with hot black coffee
Strain into fresh preheated cup
Float additional Cognac
Flame

CAFE GALLIANO
Cocktail Glass — Shake

3/4 oz Galliano
1 oz brandy
1 oz cold balck coffee
Float cream on top

CAFE GROGG
Cup — Build

1-1/2 oz Jamaica rum
1 lump sugar
Lemon wedge
1/4 oz brandy
Fill with hot black coffee

CAFE KIRSCH
Cocktail Glass — Shake

1-1/2 oz Kirsch
1/2 tsp sugar
1 egg white
2 oz cold black coffee

Variation

3/4 oz Cognac
3/4 oz Krischwasser
1 oz cold black coffee

CAFE PUCCI
Cup or Mug — Build

3/4 oz Trinidad rum
3/4 oz Amaretto
Fill with hot coffee
Top with whipped cream

CAFE ROYAL
Cup — Build

1 lump sugar
1/4 oz Yellow Chartreuse
Fill with hot black coffee

Variation

Fill cup with hot black coffee.
Place sugar cube in spoon that is filled with brandy.
Flame
When flame dies out, drop contents into cup.

CALEDONIAN
Cocktail Glass — Shake

1 oz Cognac
3/4 oz dark creme de cacao
1 oz milk or cream
1 egg yolk
1 dash Angostura bitters
lemon twist, cinnamon dust

CALIENTE COCKTAIL
Cocktail Glass Shake

1-1/2 oz gin
1/2 egg white
1/4 oz lemon juice
1/2 oz cream
1/4 tsp sugar

Variation

1-1/2 oz gin
3/4 oz lime juice
1 dash Angostura bitters
1/4 tsp sugar

CALIFORNIA EGGNOG
Tall Glass Shake

3/4 oz Bourbon
3/4 oz brandy
3/4 oz rum
1 egg
1 oz cream
Sprinkle nutmeg

CALIFORNIA LEMONADE
Tall Glass Shake

1-1/4 oz lemon juice
1 oz lime juice
2 tsp sugar
1/4 oz grenadine
2 oz Bourbon or rye
Strain into glass filled with crushed ice
Fill with soda
Cherry, Orange slice, Lemon wedge

CALIFORNIAN
Cocktail Glass Shake

1-1/2 oz sweet vermouth
1 oz blended whiskey
2 oz orange juice
1/4 oz orgeat

CALIFORNIA SUNSHINE
Hiball Glass Build

3 oz orange juice
Fill with champagne, Ice

CALISAY COCKTAIL
Cocktail Glass Stir

1-1/4 oz Calisay
1-1/4 oz sweet vermouth
1 dash sugar syrup

CALISAYA COCKTAIL
Cocktail Glass Stir

1-1/2 oz Bourbon
1 oz Calisay
Lemon twist

CALM VOYAGE
Cocktail Glass Shake

1/2 oz Galliano
1/2 oz passion fruit
1/4 oz lemon juice
1 oz rum
1/2 egg white

CALVADOS COCKTAIL
Cocktail Glass Shake

1-1/2 oz Calvados
1 oz orange juice
1/4 oz Cointreau
1 dash orange bitters

CALVADOS FIZZ
Tall Glass Shake

2 oz Calvados
1/2 oz lemon juice
1/2 egg white
1/4 oz cream
1/2 tsp sugar
Strain into glass
Fill with soda, ice
Cherry, Lemon slice

CALVADOS SOUR
Sour Glass Shake

1-1/2 oz Calvados
1 oz lemon juice
1 tsp sugar
Cherry, Lemon slice

CALYPSO COCKTAIL
Cocktail Glass Stir

1 oz dry vermouth
3/4 oz Strega
3/4 oz rum

CALYPSO COFFEE
Fizz Glass Build

1 tsp brown sugar
1-1/2 oz rum
Fill with hot black coffee
Top with whipped cream

CALYPSO COFFEE (Deluxe)

Substitute 3/4 oz dark creme de cacao for the brown sugar

CALYPSO COFFEE (Supreme)

Substitute 3/4 oz Tia Maria for the brown sugar

CALYPSO COOLER
Tall Glass Shake

2-1/2 oz rum
1 oz pineapple juice
1/2 oz lime juice
1/2 tsp sugar
Strain into glass
Fill with soda
Pineapple spear, lime wheel

CAMEL JUICE
Cocktail Glass Shake

1/2 oz Galliano
1/2 oz Kahlua
1/2 oz brandy
1/2 oz rum
1 oz cold black coffee

CAMERON'S
Cocktail Glass Shake

1-1/2 oz Scotch
3/4 oz lime juice
1/4 oz orgeat

CAMERON'S KICK COCKTAIL
Cocktail Glass Shake

1 oz Scotch
1/2 oz Irish whiskey
3/4 oz lemon juice
2 dashes orange bitters

CAMPARINETE
Cocktail Glass Stir

1 oz gin
3/4 oz sweet vermouth
3/4 oz Campari

CAMPDEN
Cocktail Glass

1-1/2 oz gin
1/2 oz Cointreau
1/2 oz Lillet

CAMPEXPORT
Cocktail Glass — Stir

3/4 oz gin
3/4 oz Campari
3/4 oz dry vermouth
3/4 oz Cordial Campari
Cherry

CANADIAN (Cocktail)
Cocktail Glass — Shake

1-1/2 oz Canadian whisky
1/2 oz lemon juice
1/4 oz orange curacao
1/2 tsp sugar
2 dashes orange bitters

Variation — Stir

2 oz Canadian whisky
1/4 oz sweet vermouth
1/4 oz orange curacao
1 dash Angostura bitters
Orange peel

CANADIAN APPLE
Cocktail Glass — Shake

1-1/2 oz Canadian whisky
1/2 oz Calvados or apple brandy
1/2 oz lemon juice
1/2 tsp sugar
Sprinkle of cinnamon

CANADIAN BLACK FIX
Hiball Glass — Build

1/2 tsp sugar dissolved in water
1-1/2 oz Canadian whisky
1/2 oz blackberry flavored brandy
1/2 oz lemon juice
Fill glass with crushed ice, stir
Lemon wedge, a Berry

CANADIAN CHERRY
Cocktail Glass — Shake

1-1/2 oz Canadian whisky
1/2 oz Cherry Herring
1/4 oz lemon juice
1/4 oz orange juice
(Optional: sugar glass rim)

CANADIAN DAISEY
Large Cocktail Glass — Shake

2 oz Canadian whisky
1 oz lemon juice
1/2 oz grenadine (or raspberry syr
Strain into glass
Squirt of soda
Berries
Float 1/4 oz Metaxa

CANADIAN GRENADIER
Hiball Glass — Build

1-1/2 oz Canadian whisky
1 small scoop lemon sherbert
Fill with ginger ale
Float 1/4 oz grenadine

CANADIAN OLD FASHIONED
Old Fashioned Glass — Build

1/4 oz orange curacao
1 dash Angostura bitters
1/4 oz lemon juice
1-1/2 oz Canadian whisky
Fill with ice cubes
Lemon twist, Orange peel

CANADIAN PINE
Cocktail Glass — Shake

1/2 oz Canadian whisky
1/2 oz pineapple juice
1/2 oz lemon juice
1/4 oz maraschino liqueur

CANADIAN STAVE
Cocktail Glass — Shake

1-1/2 oz Canadian whisky
1 oz Dubonnet
1/2 egg white
1 dash Angostura bitters
1/4 oz lemon juice

CAN CAN
Champagne Glass — Build

1 oz vodka
Fill with cold champagne
Lemon twist

CANCOMP
Cocktail Glass — Stir

1-1/2 oz Canadian whisky
1/2 oz Campari
1/2 oz dry vermouth
Lemon twist

CANDY
Cocktail Glass — Blend

1 oz Galliano
1 oz brandy
1/4 oz maraschino liqueur
2 scoops orange sherbert

CANTON
Cocktail Glass — Stir

1-1/2 oz Jamaica rum
1/4 oz maraschino liqueur
1/4 oz orange curacao
1 dash grenadine
Cherry, Orange peel

CANVAS BACK
Cocktail Glass — Stir

1 oz Bourbon
1/2 oz sweet vermouth
1/4 oz gin
1/4 oz orange curacao
1 dash Angostura bitters
1 dash lemon juice
Lemon twist

CAPE COCKTAIL
Cocktail Glass — Shake

1-1/2 oz gin
1/2 oz Dubonnet
1/2 oz orange juice
Cherry

CAPE CODDER
Cocktail Glass — Shake

1-1/2 oz vodka
1/2 oz lime juice
1 oz cranberry juice
1/2 tsp sugar

Variation

Hiball Glass — Build

2 oz vodka
2 oz cranberry juice
1/2 oz lime juice
1/2 tsp sugar
Fill with ice, soda

CAPETOWN
Cocktail Glass — Stir

1-1/2 oz rye
1 oz Dubonnet

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2 dashes orange curacao
1 dash Angostura bitters
Lemon twist

CAPPUCCINO COCKTAIL
Cocktail Glass Shake

3/4 oz coffee flavored brandy
3/4 oz vodka
1 oz cream

CAPPUCCINO COFFEE
Cup Build

1/2 oz dark creme de cacao
1/4 oz rum
1/4 oz brandy
Fill with hot black coffee
1/4 oz cream
1/2 oz Galliano
Top with whipped cream

CAPRICE
Cocktail Glass Stir

1-1/2 oz gin
1/2 oz dry vermouth
1/2 oz Benedictine
1 dash orange bitters

CAPTAIN KIDD
Cocktail Glass Stir

1-1/2 oz Jamaica rum
1/2 oz dry sherry
1/2 oz Scotch
1 dash orange bitters

CAPTAIN'S BLOOD
Cocktail Glass Shake

1-1/2 oz Jamaica rum
1 oz lime juice
1 dash Angostura bitters
1/2 tsp sugar
1/4 oz Falernum

CARABINI
Cocktail Glass Shake

1 oz Galliano
1 oz lime juice
1 oz orange juice
3/4 oz creme de noyeaux

CARA SPOSA
Cocktail Glass Shake

1 oz cream
3/4 oz coffee liqueur
3/4 oz orange curacao

CARDINAL
Cocktail Glass Stir

1 oz gin
3/4 oz Campari
3/4 oz dry vermouth
Lemon twist

CARDINAL'S COCKTAIL
Cocktail Glass Shake

1-1/2 oz rum
1 oz lime juice
1/4 oz grenadine
1/4 oz triple sec
1/4 oz orgeat

CARIB
Cocktail Glass Shake

3/4 oz rum
3/4 oz gin
1 oz lemon juice
1 tsp sugar

CARIBBEAN
Tall Glass Shake

1 oz Galliano
1 oz rum
1 oz orange juice
1 oz lime juice
Strain into glass
Fill with ice, soda
Cherry, Orange slice

CARIBBEAN CAPER
Hiball Glass Build

1-1/2 oz Jamaica rum
1-1/2 oz coconut milk
Fill with soda, ice

CARIBBEAN CHAMPAGNE COCKTAIL
Champagne Glass Build

1/4 oz rum
1/4 oz banana liqueur
1 dash orange bitters
Fill with champagne
Sliver of banana

CARIBBEAN HOT SWIZZLE
Hiball Glass Build

3/4 oz lime juice
Leave 1/2 lime shell in glass
1 tsp sugar
1-1/2 oz Jamaica rum
Fill with hot water, stir

CARIBBEAN JOY
Cocktail Glass Shake

1-1/2 oz Scotch
1 oz lime juice
1/2 oz Cointreau
1/2 tsp sugar

CARIBE COCKTAIL
Cocktail Glass Shake

1-1/2 oz Bacardi rum, light
1 oz pineapple juice
3/4 oz lemon juice

CARIBE WELCOME
Cocktail Glass Shake

1 oz rum
1 oz apricot flavored brandy
1 oz coconut cream
1 oz pineapple juice

CARLTON
Cocktail Glass Shake

1-1/2 oz Bourbon
1 oz orange juice
1/2 oz Cointreau

CARROL COCKTAIL
Cocktail Glass Stir

2 oz brandy
1/2 oz sweet vermouth
1 dash maraschino liqueur
Cherry

CARTHUSIAN COOLER
Hiball Glass Build

1 oz Yellow Chartreuse
1 oz Bourbon
Fill with soda, ice

CARUSO
Cocktail Glass — Stir

1-1/2 oz gin
1/2 oz dry vermouth
1/2 oz green creme de menthe

CASA BLANCA
Cocktail Glass — Stir

2 oz rum
1/2 oz lime juice
1/4 oz orange curacao
1/4 oz maraschino liqueur
1 dash Angostura bitters

CASEY'S CANNONBALL
Old Fashioned Glass — Build

1/4 oz orange curacao
1-1/2 oz okolehao

CASINO COCKTAIL
Cocktail Glass — Stir

2 oz gin (Old Tom if available)
2 dashes orange bitters
1/4 oz maraschino liqueur
1/4 oz lemon juice

Variation

1-1/2 oz gin
1/2 oz apple brandy
1/4 oz plum brandy
1/4 oz sweet vermouth
1 dash Cointreau

CASON COCKTAIL
Cocktail Glass — Shake

1 oz gin
1/4 oz grenadine
1/2 oz Swedish Punch
1/4 oz Calvados or apple brandy
1/2 oz lemon juice

CASSISCO
Hiball Glass — Build

1-1/2 oz brandy
1/2 oz creme de cassis
Fill with soda, ice, stir

CASSIS KIRSCH HIBALL
Hiball Glass — Build

2 oz creme de cassis
3/4 oz Kirsch
Fill with soda, ice

CASSISMAN
Cocktail Glass — Stir

1-1/2 oz Bourbon
1/2 oz dry vermouth
1/2 oz creme de cassis

CASSISODA
Hiball Glass — Build

1-1/2 oz creme de cassis
1 dash Angostura bitters
Fill with soda, ice

CASTLE DIP
Cocktail Glass — Shake

1-1/2 oz apple brandy
3/4 oz white creme de menthe
1/4 oz Pernod

CATAMARAN
Tall Glass — Blend

2 oz pineapple juice
1 oz lemon juice
1/2 tsp sugar
1 oz vodka
1 oz gold rum
1 dash grenadine
Garnish

CATERPILLAR
Cocktail Glass — Shake

1-1/2 oz Bourbon
3/4 oz grape juice
1 dash Angostura bitters

CAT'S EYE
Cocktail Glass — Stir

1-1/2 oz gin
1/2 oz dry vermouth
1/4 oz Kirsch
1/4 oz Cointreau
1 dash lemon juice

CAUCASIAN
Cocktail Glass — Stir

2 oz vodka
1/2 oz Cointreau
1 dash blue vegetable coloring or
1/2 oz blue curacao in place of
Cointreau

CAVALIER
Cocktail Glass — Shake

1 oz Galliano
1/2 oz Tequila
1 oz orange juice
1/2 oz cream

CECIL (Pick Me Up)
Large Cocktail Glass — Shake

1-1/2 oz brandy
1 tsp sugar
1 egg yolk
Strain into glass
Fill with champagne

CEMENT BOOT
Pony Glass — Build
Pousse Cafe Style

1/5 creme de cassis
1/5 light creme de cacao
1/5 green creme de menthe
1/5 Tia Maria
1/5 Cognac

CEON DE PAU COCKTAIL
Cocktail Glass — Stir

1 oz dry vermouth
3/4 oz gin
1/2 oz Armagnac
1 dash Izarra

CE SOIR OU JAMAIS
(Tonight Or Never)
Cocktail Glass — Stir

1 oz gin
1 oz dry vermouth
1/2 oz Cognac

C'EST VERT, MAIS JUSTE
(Green But Right)
Cocktail Glass — Shake

1 oz gin
3/4 oz green creme de menthe
3/4 oz Cognac
1 dash bitters

CEYLON
Cocktail Glass Shake

1 oz brandy
1 oz dry sherry
1/2 oz tripe sec
3/4 oz dry vermouth
1/2 oz lemon juice
Sprinkle of cinnamon

C.F.H.
Cocktail Glass Shake

1 oz gin
1/2 oz apple brandy
1/2 oz Swedish Punch
1/2 oz lemon juice
1/2 oz grenadine

CHABLIS COOLER
Tall Glass Build

1/2 oz lemon juice
1/2 oz grenadine
1 oz vodka
Fill with chablis, ice

Variation

Fill glass with chablis
ice
1 dash lemon juice
1 dash Falernum
Squirt of soda

CHAMPAGNE BUCK
Hiball Glass Build

1/2 oz gin
1/4 oz cherry flavored brandy
1/4 oz orange juice
Fill with champagne
Orange peel

CHAMPAGNE COBBLER
Double Old Fashioned Glass Build

Fill glass 2/3 full shaved ice
1/4 oz lemon juice
1/4 oz orange curacao
Stir
Fill with champagne
Orange slice

CHAMPAGNE COCKTAIL
Champagne Glass Build

1 lump sugar
2 dashes bitters
Fill with champagne
Twist of lemon

Variation:

If orange bitters are used, garnish with orange peel

Variation:

Same as above but substitute Southern Comfort for the sugar
Garnish with peach slice

Variation:

Same as above but substitute orange curacao for the sugar.

Variations are endless by substituting liqueurs or bitters and the garnishes.

CHAMPAGNE COOLER
Tall Glass Build

1/2 oz brandy
1/2 oz Cointreau
fill with ice, champagne
mint sprig

CHAMPAGNE FIZZ
Tall Glass Build

2 oz orange juice
Fill with champagne, ice

CHAMPAGNE FRAISE
Champagne Glass Build

1/4 oz raspberry syrup or grenadin
1/2 oz Creme de Kirsch
Fill with champagne
Strawberry

CHAMPAGNE FLIP
Flip or Sour or Cocktail Glass Shake

1 egg yolk
1/2 tsp sugar
3 oz champagne
Strain into glass
Float 1/4 oz brandy

CHAMPAGNE JULEP
Double Old Fashioned Glass Build

Muddle 1 tsp sugar with several mint sprigs in a little water
Fill glass 1/2 with crushed ice
1-1/2 oz brandy
Fill with champagne
Sprigs of mint

CHAMPAGNE MANHATTAN
Cocktail Glass Stir

1 oz blended whiskey
1/4 oz sweet vermouth
1 dash bitters
Strain into glass
Fill with champagne
Cherry

CHAMPAGNE NORMANDE
Cocktail Glass Stir

1 oz Calvados
1 dash Angostura bitters
1/2 tsp sugar
Fill with champagne

CHAMPAGNE NUT
Cocktail Glass Build

1/2 oz creme de noyeaux
1/2 oz creme de cacao
Fill with champagne
Garnish with an almond

CHAMPAGNE
OLD FASHIONED
Old Fashioned Glass Build

1/2 oz Grand Marnier
1 dash orange bitters
Fill with champagne, ice
Cherry, Orange slice

CHAMPAGNE POLONAISE
Champagne glass Build

1/2 oz blackberry flavored brandy
1/4 oz Cognac
Fill with champagne

CHAMPAGNE PUNCH
Hiball Glass Build

1 oz orange curacao
1/2 tsp sugar
1/2 oz lemon juice
Fill with champagne, ice

Variations are endless by changing the liqueur used and the garnish.

CHAMPAGNE SOUR
Sour Glass — Build

1/2 oz lemon juice
1/2 tsp sugar
Fill with champagne
Lemon slice, Cherry

CHAMPAGNE VELVET
Tall Glass — Build

Fill 1/2 with stout and
1/2 with champagne

CHAMPERELLE
Pony Glass — Build
Pousse Cafe Style

1/4 orange curacao
1/4 anisette
1/4 Green Chartreuse
1/4 Cognac

CHAMPS ELYSEE'S COCKTAIL
Cocktail Glass — Shake

1 oz Cognac
1/2 oz Yellow Chartreuse
1 oz lemon juice
1/2 tsp sugar
1 dash bitters (optional)

CHANCELLOR COCKTAIL
Cocktail Glass — Stir

1-3/4 oz Scotch
1/2 oz dry vermouth
1/2 oz port
1 dash Peychaud's bitters

CHANTICLER
Cocktail Glass — Shake

2 oz gin
1-1/4 oz lemon juice
1/2 oz grenadine
1 egg white

CHAPALA
Cocktail Glass — Shake

1-1/2 oz Tequila
1/2 oz orange juice
1/2 oz lemon juice
1 dash orange flower water
1/4 oz grenadine

CHAPARRA
Cocktail Glass — Stir

1-1/4 oz rum
1-1/4 oz sweet vermouth
Lemon twist

CHAPEL HILL
Cocktail Glass — Shake

1 oz blackberry flavored brandy
1/2 oz orange curacao
3/4 oz lemon juice

CHAPPELLE
Cocktail Glass — Shake

Several cubes of pineapple, crushed
3/4 oz sweet vermouth
3/4 oz gin
3/4 oz lime juice
1/2 oz Falernum

CHARLES COCKTAIL
Cocktail Glass — Stir

1-1/4 oz sweet vermouth
1-1/4 oz brandy
1 dash bitters

CHARLESTON
Cocktail Glass — Stir

1/2 oz gin
1/2 oz Kirsch
1/2 oz dry vermouth
1/2 oz sweet vermouth
1/4 oz maraschino liqueur
1/4 oz orange curacao

VARIATION:

1 oz gin
1 oz Bacardi rum, light
3/4 oz Dubonnet

CHARLEY COLLINS
Hiball Glass — Build

3/4 oz lime juice
1/2 tsp sugar
1-1/2 oz rum
Fill with soda, ice

CHARLEY GOODLEG
Tall Glass — Build

1-1/2 oz Tequila
Fill with orange juice, ice
Float 3/4 oz Galliano
(This is a TEQUILA BANGER)

CHARLEY PIE
Cocktail Glass — Stir

1 oz gin
3/4 oz sweet vermouth
1/2 oz Campari
(See Negroni)

CHARLEY CHAPLIN
Hiball Glass — Shake

1 oz lime juice
1 oz sloe gin
2 oz apricot flavored brandy

CHARLIE LINDBERG
Cocktail Glass — Stir

1-1/4 oz gin
1 oz Lillet
1/4 oz apricot flavored brandy
1 dash orange bitters

CHARLIE O.
Cocktail Glass — Stir

1-1/2 oz gin
1/2 oz dry vermouth
1/4 oz Grand Marnier
1/4 oz Cointreau
Lemon twist

CHARME DE PARIS
Cocktail Glass — Stir

1 oz gin
1 oz sweet vermouth
1/4 oz anisette
1/2 oz rum

CHARTREUSE CHAMPAGNE
Champagne glass — Build

1/2 oz Green Chartreuse
1/4 oz Cognac
Fill with champagne
Lemon twist

CHARTREUSE COCKTAIL
Cocktail Glass — Stir

1 oz Bourbon
3/4 oz Yellow Chartreuse
3/4 oz dry vermouth
Cherry

CHARTREUSECO FRAPPE
Cocktail Glass — Build

Build snow cone in glass
Pour:
1 oz Yellow Chartreuse &
1 oz Cognac over ice.
Serve with short straws

CHARTREUSE COOLER
Tall Glass — Build

1 oz Green Chartreuse
3 oz orange juice
1/2 oz lime juice
Fill with soda, ice
Orange slice

CHATHAM
Cocktail Glass — Shake

1-1/2 oz gin
1/2 oz ginger flavored brandy
1/2 oz lemon juice

CHATTERLY
Cocktail Glass — Stir

2 oz gin
1/2 oz dry vermouth
1/4 oz orange curacao

CHAUNCEY
Cocktail Glass — Stir

3/4 oz rye
3/4 oz gin
1/2 oz sweet vermouth
1/2 oz brandy
1 dash orange bitters

CHEERIO
Cocktail Glass — Stir

1-1/2 oz Bourbon
3/4 oz orange curacao
1/4 oz maraschino liqueur

CHELSEA SIDECAR
Cocktail Glass — Shake

1 oz gin
3/4 oz triple sec
3/4 oz lemon juice

CHERRY (Cocktail)
Cocktail Glass — Stir

1-1/2 oz Cherry Herring
1 oz dry vermouth

CHERRY BANANA
Cocktail Glass — Shake

1 oz cream
1 oz Cheri Suisse
1/2 oz creme de banana

CHERRY BLOSSOM
Cocktail Glass — Shake

1 oz cherry flavored brandy
3/4 oz brandy
3/4 oz lemon juice
1/4 oz grenadine
1/4 oz orange curacao

CHERRY CHAMPAGNE
Champagne Glass — Build

1/2 oz Peter Herring
Fill with champagne
Cherry

CHERRY COBBLER
Double Old Fashioned Glass — Build

1/2 oz Peter Heering
1/2 oz lemon juice
1-1/2 oz gin
1/2 tsp sugar
Fill glass with shaved ice
Cherry, Lemon wedge

CHERRY DAIQUIRI
Cocktail Glass — Shake

1-1/2 oz rum
3/4 oz lime juice
1/2 oz cherry liqueur
1/4 oz Kirsch

CHERRY FLIP
Flip or Sour or Cocktail Glass — Shake

1 egg
1-1/2 oz cherry flavored brandy
1/2 tsp sugar
1/2 oz cream (optional)
Sprinkle of nutmeg

CHERRY GINGER FRAPPE
Cocktail Glass — Build

Build a snow cone in glass
Pour:
1 oz cherry liqueur,
1/2 oz ginger flavored brandy,
1/4 oz Kirsch over ice
Cherry

CHERRY JULEP
Tall Glass — Build

1-1/2 oz gin
1 oz cherry flavored brandy
1/2 oz sloe gin
1-1/4 oz lemon juice
1 tsp sugar
Fill glass with crushed ice
Mint sprigs, soda squirt

CHERRY MIX
Cocktail Glass — Stir

1 oz dry vermouth
1 oz sweet vermouth
1/2 oz maraschino liqueur
Cherry

CHERRY RUM
Cocktail Glass — Shake

1 oz rum
1 oz cream
3/4 oz Cherry Heering

CHERRY RUM FIX
Hiball Glass — Build

1/2 tsp sugar dissolved in water
1-1/2 oz rum
1/2 oz cherry liqueur
1/2 oz lemon juice
Fill glass with crushed ice
Stir until glass frosts
Cherry, Lemon twist

CHERRY RUM FIZZ
Tall Glass Shake

1-1/4 oz lemon juice
1 tsp sugar
1/2 oz cherry flavored brandy
1-1/2 oz rum
Strain into glass
Fill with soda, ice

CHERRY SLING
Old Fashioned Glass Shake

1-1/4 oz lemon juice
2 oz cherry flavored brandy
1/2 tsp sugar
Several ice cubes
Lemon twist

Variation

Hiball Glass Shake

1 oz gin
3/4 oz Cherry Heering
1 oz lime juice
Squirt of soda

CHERRY VODKA
Cocktail Glass Shake

1-1/2 oz vodka (100 proof)
3/4 oz lime juice
1/2 oz Cherry Heering
(Cherry Kijafa or Cherry flavored brandy may be substituted for the Cherry Heering)

CHEVALIER
Cocktail Glass Shake

1 oz Cognac
1 oz lemon juice
1/2 oz Cointreau
1 dash Angostura bitters

CHEVONEY
Large Cocktail Glass Blend

1 oz Galliano
1/2 oz Grand Marnier
1/2 oz vodka
1 scoop vanilla ice cream

CHICAGO COCKTAIL
Cocktail Glass Stir

2 oz brandy
1 dash bitters
1/4 oz orange curacao
Sugar glass rim

Variation

Large Cocktail Glass Stir/Build

1-1/2 oz brandy
1/4 oz orange curacao
1 dash Angostura bitters
Fill with champagne

CHICAGO FIZZ
Hiball Glass Shake/Build

1 oz lemon juice
1 tsp sugar
1 egg white
1 oz port wine
1 oz rum
Fill glass with soda, ice

CHICAGO MANHATTAN
Cocktail Glass Stir

2 oz Early Times
1/2 oz sweet vermouth
1 dash bitters
Cherry

CHICAGO MARTINI
Cocktail Glass Stir

2 oz gin
1/2 oz Scotch
Olive

CHI CHI
Tall Glass Shake/Blend

2 oz pineapple juice
2 oz coconut cream
1-1/2 oz vodka
1 tsp coconut snow (optional)
Fill with crushed ice
Pineapple spear, Cherry

CHIEF'S CALABASH
Double Old Fashioned Glass Blend

2 oz okolehao
3 oz coconut milk
1/2 oz orgeat
Fill with crushed ice

CHINA
Cocktail Glass Stir

2 oz golden rum
1/2 oz orange curacao
1/4 oz grenadine
1/4 oz passion fruit syrup
1 dash Angostura bitters

CHINA CLIPPER
Cocktail Glass Stir

1-1/2 oz yellow gin
1/2 oz dry vermouth
1 dash grapefruit juice
2 dashes orange bitters
Chinese golden lime garnish

CHINATOWN
Cocktail Glass Stir

1 oz gin
3/4 oz dry vermouth
3/4 oz sweet vermouth
1/4 oz brandy

CHINESE COCKTAIL
Cocktail Glass Stir

1-1/2 oz Jamaica rum
1/2 oz grenadine
1 dash Angostura bitters
1/4 oz orange curacao
1/4 oz maraschino liqueur
Lemon twist, cherry

CHIQUITA
Cocktail Glass Blend

1-1/2 oz vodka
1/2 oz banana liqueur
1/2 banana slice
1/2 oz lime juice
1/2 tsp sugar

CHIQUITA PUNCH
Hiball Glass Shake/Blend

1-1/2 oz banana liqueur
1-1/2 oz orange juice
1-1/2 oz cream
1/2 oz grenadine
Banana slice, Cherry

CHOCOLATE COCKTAIL
Cocktail Glass Shake/Blend

1-1/2 oz port wine
1/4 oz Yellow Chartreuse
1 egg yolk
1 tsp sugar (or 1 tsp crushed chocolate)

Variation

1 egg yolk
1 tsp sugar
1 oz Yellow Chartreuse
1/2 oz maraschino liqueur

CHOCOLATE DAISEY
Fizz Glass Shake

1/2 oz lemon juice
1/4 oz raspberry syrup (or grenadine)
1-1/2 oz brandy
1-1/2 oz port wine
Lemon twist, Berries

CHOCOLATE FLIP
Flip or Sour or Fizz or Cocktail Glass Shake

1 egg
3/4 oz sloe gin
3/4 oz brandy
1 tsp sugar
1/2 oz cream (optional)

Variation

1-1/2 oz port wine
1/4 oz Yellow Chartreuse
1 egg
1 tsp sugar (or 1 tsp crushed chocolate)

CHOCOLATE ORANGE FRAPPE
Cocktail Glass Stir/Build

Fill glass with crushed ice
Stir together separately:
3/4 oz light creme de cacao
3/4 oz orange juice
1/4 oz Galliano
Pour over ice

CHOCOLATE RUM
Cocktail Glass Shake

1 oz rum
1/2 oz light creme de cacao
1/2 oz white creme de menthe
1/2 oz cream
Float 1/4 oz 151 proof rum

CHOCOLATE SOLDIER
Cocktail Glass Shake

3/4 oz lime juice
1-1/2 oz gin
3/4 oz Dubonnet

CHOKER
Cocktail Glass Stir

1-1/2 oz whiskey (Bourbon or Scotch)
3/4 oz Pernod
1 dash Angostura bitters

CHORUS LADY (or GIRL)
Cocktail Glass Stir

3/4 oz gin
3/4 oz dry vermouth
3/4 oz sweet vermouth
3/4 oz orange juice
Orange slice, Cherry

CHRISTOPHE
Cocktail Glass Stir

1-1/2 oz Haitian rum
3/4 oz gin
1/4 tsp sugar
Sliver of lime

CHRYSANTHEMUM
Cocktail Glass Stir

1 oz dry vermouth
1 oz Benedictine
1/2 oz Pernod
Orange peel

CHURCHILL
Cocktail Glass Stir

1-1/2 oz Scotch
1/2 oz Cointreau
1/2 oz sweet vermouth
1/4 oz lime juice

CHURCH PARADE
Cocktail Glass Stir

1-1/2 oz English gin
1/2 oz dry vermouth
1/2 oz orange juice
1 dash orange curacao
Cherry

CIDER EGGNOG
Tall Glass Shake

1 egg
1 tsp sugar
3 oz milk
Fill with ice, sweet cider
Stir
Sprinkle nutmeg

CIDER FIZZ
Hiball Glass Shake

1 oz gold rum
1/4 oz lemon juice
1/4 tsp sugar
2 oz apple cider
Fill with soda or ginger ale
Ice

CIDER NECTAR
Hiball Glass Build

1/2 oz brandy
1/4 oz lemon juice
1/4 tsp sugar
Fill with ice, cider

CIGALON
Cocktail Glass Stir

1-1/2 oz rum
1 oz sweet vermouth
1/4 oz maraschino liqueur
1 dash orange bitters

CINCINNATI
Hiball Glass Build

4 oz beer
Fill with soda

CINZANO COCKTAIL
Cocktail Glass Stir

2 oz Cinzano vermouth
2 dashes orange bitters
2 dashes Angostura bitters
Orange peel

CITY SLICKER
Cocktail Glass Stir

1-1/2 oz brandy
3/4 oz orange curacao
1 dash Pernod

CLAM JUICE COCKTAIL
Large Old Fashioned Glass — Shake

1 tsp catsup
1 pinch celery salt
1 dash Tabasco sauce
4 oz clam juice
1-1/2 oz vodka

CLAM-TOMATO COCKTAIL
Large Old Fashioned Glass — Shake

1-1/2 oz vodka
1 oz clam juice
3 oz tomato juice

CLARET COBBLER
Large Old Fashioned Glass — Build

Fill glass 1/2 with ice
1 tsp maraschino liqueur
1 tsp sugar
1/2 oz lemon juice
Fill with claret & stir

CLARET COCKTAIL
Cocktail Glass — Stir

1 oz dry red wine
1 oz brandy
1/4 oz orange curacao
1/4 oz lemon juice
1 dash anisette
Orange peel

CLARET COOLER
Tall Glass — Build

4 oz red wine
1/2 oz brandy
1/2 oz lemon juice
Fill with ice, soda
Float 1/2 oz grenadine or orange curacao
Lemon twist, Orange peel

CLARET FLIP
Flip or Fizz or Sour or Cocktail Glass — Shake

1 egg
2 oz claret
1 tsp sugar
1 dash Angostura bitters
Sprinkle nutmeg

CLARET PUNCH
Hiball Glass — Build

1 oz lemon juice
1/2 tsp sugar
Fill with shaved ice
Fill with Claret
Mint sprigs, fruit
Use straws

CLARET RUM COOLER
Tall Glass — Build

3 oz claret
1 oz rum
1/2 oz Falernum
Fill with ice, soda

CLARET SANGAREE
Large Old Fashioned Glass — Build

3/4 oz brandy
1/2 tsp sugar
Fill with ice, claret
Sprinkle nutmeg

CLARIDGE COCKTAIL
Cocktail Glass — Stir

3/4 oz gin
3/4 oz dry vermouth
1/2 oz apricot flavored brandy
1/2 oz triple sec

CLASSIC (or CLASSIQUE) COCKTAIL
Cocktail Glass — Shake

1/2 oz lemon juice
1 oz brandy
1/4 oz orange curacao
1/4 oz maraschino liqueur
(Sugar glass rim optional)
Lemon twist

CLAYTON'S SPECIAL
Cocktail Glass — Shake

1-1/2 oz rum
1 oz cola
1/2 oz lemon syrup

CLIMAX
Cocktail Glass — Shake

1 egg white
1 oz applejack
1/4 oz grenadine
1/2 oz lemon juice
1/4 oz dry vermouth
1/4 tsp sugar
Sprinkle nutmeg

CLIQUET
Cocktail Glass — Shake

1-1/2 oz Bourbon
2 oz orange juice
1/2 oz rum

CLOAK AND DAGGER
Hiball Glass — Build

1-1/2 oz Jamaica rum
Fill with ice, cola
1 dash orange bitters
Orange peel

CLOISTER
Cocktail Glass — Shake

1-1/2 oz gin
1/2 oz grapefruit juice
1/4 oz lemon juice
1/4 oz Yellow Chartreuse

CLOUDY SKY RICKEY
Hiball Glass — Build

1-1/2 oz sloe gin
1/2 oz lime juice
1/4 oz grenadine
Fill with ice, soda
Lime shell

CLOUDY WITH SHOWERS
Cocktail Glass — Shake

1 oz gin
3/4 oz sweet vermouth
3/4 oz orange juice
1/4 oz orange curacao

CLOVE COCKTAIL
Cocktail Glass — Stir

1 oz sweet vermouth
3/4 oz sloe gin
3/4 oz muscatel

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CLOVER CLUB COCKTAIL
Cocktail Glass Shake

1 oz lemon juice
1/2 oz grenadine
1 egg white
1-1/2 oz gin
1/2 tsp sugar

CLOVER CLUB ROYAL
Cocktail Glass Shake

1 oz lemon juice
1/2 oz grenadine
1 egg yolk
1-1/2 oz gin
1/2 tsp sugar

CLOVER LEAF
Cocktail Glass Shake

1 oz lime juice
1/2 oz grenadine
1 egg white
1/2 tsp sugar
1-1/2 oz gin
Mint sprig

CLUB COCKTAIL
Cocktail Glass Stir

1-1/2 oz gin
3/4 oz sweet vermouth
(1/4 oz Yellow Chartreuse optional)
Cherry or Olive

Variation

1-1/2 oz brandy
1 dash orange bitters
1/4 oz maraschino liqueur
1/4 oz pineapple syrup

Variation

Hiball Glass Build

1 tsp sugar
2 dashes Angostura bitters
Lemon twist
Fill with soda, ice

CLUB FORREST
Cocktail Glass Shake

1 egg yolk
1/2 tsp sugar
3/4 oz port
3/4 oz Yellow Chartreuse
1/4 oz orange curacao
Sprinkle nutmeg

CLUB KAHLUA
Tall Glass Build

1-1/2 oz Kahlua
Fill with ice, soda

COBRA
Hiball or Tall Glass Build

1-1/2 oz sloe gin
Fill with ice, orange juice

COCKNEY
Cocktail Glass Stir

3/4 oz gin
3/4 oz champagne
3/4 oz lemon juice
1/2 tsp sugar

COCKTAIL A LA NOIX DE COCO
Tall Glass Shake

1-1/2 oz brandy
1-1/2 oz Madeira wine
2 dashes Angostura bitters
3 oz coconut milk

COCKTAIL BRUGAL
Cocktail Glass Shake

1/2 oz lemon juice
1-1/2 oz White Label Brugal Rum
1/2 tsp sugar
Sprig of mint muddled with
White creme de menthe

COCKTAIL MAISON
Cocktail Glass Stir

1 oz gin
3/4 oz dry vermouth
3/4 oz creme de cassis

COCKTAIL PUNCH
Tall Glass Build

1 oz sherry
1 oz brandy
1 oz sauterne
Fill with ice, champagne

COCO LOCO (Crazy Coconut)
Coconut Shell Build

Cut holes in coconut shell
Drain out milk and/or
fill with Tequila

COCONUT GROVE
Cocktail Glass Stir

3/4 oz gin
3/4 oz dry vermouth
3/4 oz sweet vermouth

COCOA RICKEY
Hiball Glass Build

1 small scoop vanilla ice cream
1-1/2 oz light creme de cacao
1 oz milk
Fill with soda

COCONUT GIN
Cocktail Glass Shake

1-1/2 oz gin
1/2 oz lemon juice
1/4 oz maraschino syrup
1/4 oz creme of coconut

COCONUT PUNCH
Tall Glass Shake

1-1/2 oz Demerara 151 rum
2 oz coconut milk
1/2 oz lemon juice
1/2 tsp sugar

COCONUT TEQUILA
Cocktail Glass Shake

1-1/2 oz Tequila
1/2 oz creme of coconut
1/2 oz lemon juice
1/4 oz maraschino liqueur

COCTEL VERACRUZANA
Cocktail Glass Shake

1-1/2 oz dark rum
1 oz dry vermouth
1 oz pineapple juice

COEXISTENCE COLLINS
Tall Glass — Shake

1-1/2 oz vodka
1/2 oz lemon juice
1/2 tsp sugar
1/4 oz Kummel
Fill with crushed ice, soda
Lemon twist

COFFEE ALEXANDER
Cocktail Glass — Shake

1 oz brandy
1 oz coffee liqueur
1 oz cream

COFFEE COBBLER
Double Old Fashioned Glass — Build

2 oz brandy
1 oz port
Fill with ice
Fruit garnish

COFFEE COCKTAIL
Cocktail Glass — Shake

1 egg
1 tsp sugar
1 oz port
1 oz brandy
Sprinkle nutmeg

Variation

3/4 oz apple brandy
1 egg yolk
3/4 oz port
Nutmeg

Variation

1 oz brandy
1 oz coffee
1/2 oz Cointreau

Variation — Shake

1-1/2 oz brandy
3/4 oz port
1/4 oz orange curacao
1 egg yolk
1/2 tsp sugar
Nutmeg

COFFEE COOLER
Hiball Glass — Shake

Freeze coffee in ice cube tray
Fill glass with crushed coffee cube
Pour Galliano over cubes
Lemon twist

Variation

Tall Glass — Shake

1-1/2 oz vodka
1 oz cream
1 oz coffee liqueur
1 tsp sugar
4 oz cold black coffee
1 small scoop coffee ice cream

COFFEE EGGNOG
Tall Glass — Shake

1 egg
1-1/2 oz coffee liqueur
1/2 tsp sugar
3 oz milk
1 oz coffee
Fill with ice
Dust with nutmeg

COFFEE FILLIP (Iced)
Tall Glass — Build

8 oz iced coffee
1-1/2 oz Tia Maria
(or other coffee liqueur)
Fill with ice, stir

COFFEE FLIP
Flip or Sour or Fizz or Cocktail Glass — Shake

1 egg
1 tsp sugar
1 oz brandy (or Cognac)
1 oz port
(1/2 oz cream optional)
Sprinkle nutmeg

COFFEE GRAND
Cocktail Glass — Stir

3/4 oz Grand Marnier
3/4 oz coffee liqueur
3/4 oz orange juice
Pour over crushed ice
Orange slice

COFFEE HOPPER
Cocktail Glass — Shake

3/4 oz cream
3/4 oz white creme de menthe
3/4 oz coffee liqueur

COFFEE MERGER
Cocktail Glass — Shake

1 oz brandy
3/4 oz Cointreau
3/4 oz coffee

COFFEE NERO
Fizz Glass — Build

Coat inside of rim with sugar
Pour:
1 oz Galliano into glass
Flame
Rotate glass until sugar is browned
Add Hot Coffee
Top with whipped cream

COFFEE ROY
Cocktail Glass — Shake

3/4 oz Roiano
3/4 oz coffee liqueur
3/4 oz cream

COFFEE ROYALE
Cup or Fizz Glass — Build

3/4 oz Metaxa
3/4 oz Galliano
Fill with hot black coffee

COGNAC COCKTAIL
Cocktail Glass — Shake

3/4 oz Cognac
3/4 oz lemon juice
1/2 oz Cointreau
1 dash orange bitters
Lemon twist

COGNAC COUPLING
Cocktail Glass — Stir

1 oz Cognac
1 oz port
1/4 oz Pernod
1/4 oz lemon juice
2 dashes Peychaud's bitters

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COGNAC HIBALL
Hiball Glass Build

1-1/2 oz Cognac
Fill glass with soda or ginger ale, ice
Lemon twist

COGNAC MINT FRAPPE
Cocktail Glass Build

Pour:
1 oz Cognac
3/4 oz creme de menthe, white
over crushed ice
Mint sprig

COINTREAU COCKTAIL
Cocktail Glass Stir

3/4 oz gin
3/4 oz rum
1 oz Cointreau

COLA ABSENT
Hiball Glass Build

1 oz Pernod
Fill with cola, ice

COLA COCKTAIL
Cocktail Glass Stir

1 oz gin
1 oz orange curacao
1 dash orange bitters

COLD DECK COCKTAIL
Cocktail Glass Stir

1 oz brandy
3/4 oz sweet vermouth
3/4 oz white creme de menthe

COLD IRISH COFFEE
Tall Glass Build

1-1/2 oz Irish whiskey
1/2 oz Irish Mist
Fill with ice and
Coffee soda (or cold coffee plain soda)
Top with whipped cream
Float dark creme de cacao

COLD TODDY
Old Fashioned Glass Build

1/2 tsp sugar dissolved in
1/2 oz lemon juice
1-1/2 oz Bourbon
(or other whiskey)
Fill with ice and water
Nutmeg and/or cinnamon stick

COLLINS (See Chapter 8)

COLONEL
Cocktail Glass Shake

1-1/2 oz Bourbon
1/2 oz apricot flavored brandy
1/2 oz grapefruit juice
1/4 tsp sugar

COLONEL APPLETON COCKTAIL
Cocktail Glass Shake
1 oz brandy
3/4 oz Appleton's Special Rum
1/2 oz white creme de menthe
Sprig of mint

(The) COLONEL'S BIG ONE
Tall Glass Build

1 oz Cointreau
1 oz gin
Squeeze lime
Leave lime shell in glass
Fill with ice, champagne

COLONIAL COCKTAIL
Cocktail Glass Shake

1-1/2 oz gin
3/4 oz grapefruit juice
1/2 oz maraschino liqueur

COLONY
Cocktail Glass Stir

1 oz gin
3/4 oz dry vermouth
1 dash orange bitters
1/2 oz liqueur d'Or

COLORADO
Cocktail Glass Shake

3/4 oz cherry flavored brandy
1 oz cream
3/4 oz Kirschwasser

COLUMBIA
Cocktail Glass Shake

1-1/2 oz rum
1/2 oz lemon juice
1/2 oz raspberry syrup
or grenadine

COLUMBIA COLLINS
Tall Glass Build

1-1/2 oz rum
1/2 tsp brown sugar
1/2 oz lemon juice
Fill glass with ice &
grapefruit juice
Mint sprigs, Orange slice,
Lemon wedge

COLUMBIA SKIN
Fizz Glass Build

Heat in saucepan:
1 tblsp water
2 lumps sugar
1 oz lemon juice
1/4 oz orange curacao
2 oz rum

COMBO
Cocktail Glass Stir

2 oz dry vermouth
1/4 oz orange curacao
2 dashes Angostura bitters
1/4 oz Cognac

COME AGAIN
Cocktail Glass Stir

2 oz gin
2 dashes peach bitters
2 sprigs mint

COMFORTABLE BANG
Tall Glass Build

1-1/2 oz vodka
Fill with ice, orange juice
Float 1/2 oz Southern Comfort

COMFORTABLE SCREW
Tall Glass Build

1-1/2 oz Southern Comfort
Fill with ice, orange juice

(The) COMFORTER
Cocktail Glass Shake

1-1/2 oz Scotch
1/2 oz lemon juice
1/4 tsp sugar
1/4 oz Cointreau

COMMERCIAL CLUB GIN OLD FASHIONED
Old Fashioned Glass Shake

1-1/2 oz gin
2 dashes grenadine
1 dash bitters
1/2 oz coconut cream
1/4 oz orange curacao

COMMODORE COCKTAIL
Cocktail Glass Shake

3/4 oz lemon (or lime) juice
3/4 tsp sugar
2 dashes orange bitters
1-1/2 oz whiskey

Variation

1-1/2 oz blended whiskey
1/2 oz lime juice
1/4 oz orange juice
1/4 oz strawberry liqueur
1 dash orange bitters

Variation

1 oz Bourbon
1 oz lemon juice
1 oz creme de cacao, light
1/4 oz grenadine

COMMODORE PERRY
Cocktail Glass Shake

1-1/2 oz rum
1 egg white
1/4 oz grenadine
1/2 oz lemon juice
1/2 tsp sugar

COMMONWEALTH
Cocktail Glass Shake

1-3/4 oz Canadian whisky
1/4 oz lemon juice
1/2 oz Van der Hum liqueur
Orange peel

COMMONWEAL
Cocktail Glass Shake

1 oz Scotch
1/2 oz lemon juice
1/2 oz ginger wine
1/4 oz maraschino liqueur

CONCH SHELL
Large Cocktail Glass or Old Fashioned Glass Shake

4 oz rum
3/4 oz lime juice

CONDITIONER
Cocktail Glass Shake

1 oz rum
1 egg yolk
1 oz orange curacao
1/2 oz Pernod

CONFIDENTIAL COCKTAIL
Cocktail Glass Stir

3/4 oz gin
3/4 oz dry vermouth
1/2 oz Strega
1/2 oz cherry flavored brandy

CONGO
Cocktail Glass Shake/Blend

2 oz rum
1 tsp powdered coconut
Sprinkle nutmeg

(The) CONNECTICUT BULLFROG
Cocktail Glass Shake

1 oz gin
1/2 oz New England Rum
1/2 oz lemon juice
1/2 oz maple syrup
Strain over packed ice
frappe style

CONSOLATION
Cocktail Glass Shake

1-1/2 oz gin
1/2 oz white creme de menthe
1 dash Angostura bitters
1/2 oz lemon juice

CONTINENTAL
Cocktail Glass Shake

1-1/2 oz rum
1/2 oz lime juice
1/4 oz green creme de menthe
1/4 tsp sugar

CONTINENTAL HIBALL
Hiball Glass Build

1-1/2 oz Pernod
1/4 tsp sugar
Fill with soda, ice

CONTINENTAL SOUR
Sour Glass Shake

1 egg white
1-1/4 oz lemon juice
1-1/4 oz rye
1 tsp sugar
Cherry, Orange slice
Float 1/2 oz claret

Variation

Omit egg white
Substitute Bourbon for rye

COOCH BEHAR
Hiball Glass Build

1-1/2 oz pepper vodka
Fill with ice, tomato juice

COOK'S TOWN
Cocktail Glass Shake

1 oz gin
1 oz white creme de menthe
1 oz pineapple juice

COOL COLONEL
Tall Glass Build

1-1/2 oz Bourbon
3 oz tea
1/4 oz lemon juice
1/4 tsp sugar
Fill with ice, soda
Float 1 oz Southern Comfort

COOL OF THE EVENING
Cocktail Glass Shake

Crush 3 mint sprigs in shaker
1/2 oz lemon juice
1-1/2 oz rum
(Substitute—white creme de menthe for the mint sprigs)

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COOPER'S RANCH PUNCH
Tall Glass Build

2 oz rum
2 oz guava juice
1/4 oz grenadine
1 oz lime juice
2 oz pineapple juice
Fill with ice, soda
Sprig of mint

COOPERSTOWN COCKTAIL
Cocktail Glass Stir

1/2 oz dry vermouth
1/2 oz sweet vermouth
1-1/2 oz gin
2 sprigs of mint

COOW WOOW
Old Fashioned Glass Build

2 oz rum
2 oz water
Piece of ginger

COPENHAGEN
Cocktail Glass Stir

1 oz gin
1 oz Aquavit
1/2 oz dry vermouth
Olive

Variation Shake

1-1/2 oz Aquavit
3/4 oz lemon (or lime) juice
3/4 oz triple sec

Variation

Hiball Glass Build

2 spoons of Tom & Jerry Mix
Stir with 2 oz lemon soda
(or Squirt)
2 oz Jamaica rum
Fill with ice, lemon soda

COPENHAGEN SPECIAL
Cocktail Glass Shake

1 oz Aquavit
1 oz Arrack Punch
1 oz lemon juice

COPPER MIST
Hiball Glass Build

1-1/2 oz Irish Mist liqueur
Fill with crushed ice &
Sweet & Sour (or lemon juice),
Sugar

CORAL
Cocktail Glass Shake

1-1/2 oz rum
1/2 oz grapefruit juice
1/2 oz apricot liqueur
1/2 oz lemon juice

Variation Stir

1-1/2 oz gin
1/2 oz sweet vermouth
1/2 oz Seven or Five Fruits

CORDIAL MEDOC COCKTAIL
Cocktail Glass Stir

1 oz gin
1/2 oz Cordial Medoc
1/2 oz dry vermouth
1/4 oz lemon juice

CORDIAL MEDOC CUP
Tall Glass Build

1 oz Cordial Medoc
1/2 oz Cognac
1 oz lemon juice
1/2 tsp sugar
Fill with ice, champagne
Orange slice

CORDIAL MEDOC SOUR
Sour Glass Shake

1-1/2 oz Cordial Medoc
1 oz lemon juice
Orange slice, Cherry

Variation

1-1/2 oz gin
1/2 oz Cordial Medoc
1/2 oz lemon juice

CORDOVA
Cocktail Glass Shake

1-1/2 oz gin
1/2 oz sweet vermouth
1/4 oz Pernod
1/4 oz cream

CORKSCREW
Cocktail Glass Stir

1-1/2 oz rum
1/2 oz dry vermouth
1/2 oz peach liqueur
Squeeze of lime

CORNELL COCKTAIL
Cocktail Glass Shake

1-1/2 oz gin
1 egg white
1/2 oz maraschino liqueur
(1/2 oz lemon juice optional)

Variation Stir

1-1/4 oz gin
1-1/4 oz dry vermouth
Cherry

CORNELL SPECIAL
Cocktail Glass Shake

1/2 oz lemon juice
1 oz gin
3/4 oz Benedictine
1/4 oz grenadine

CORN PEPPER
Tall Glass Shake

1-1/2 oz corn whiskey
1/2 oz cream
1 egg white
1/2 oz grenadine
Fill with ice, soda

CORONATION COCKTAIL
Cocktail Glass Stir

1 oz gin
1 oz dry vermouth
1 oz Dubonnet

Variation

1 oz sweet vermouth
1 oz dry vermouth
3/4 oz applejack
1/4 oz brandy (apricot flav)

Variation

1-1/4 oz sherry
1-1/4 oz dry vermouth
1/4 oz maraschino liqueur
2 dashes orange bitters

Variation

1-1/2 oz brandy
3/4 oz orange curacao
1 dash peach bitters
1/4 oz white creme de menthe

COLONEL BATISTA
Cocktail Glass — Shake

1-1/2 oz rum
1 oz lemon juice
1 tsp sugar
1/2 oz dry vermouth

CORONET
Cocktail Glass — Stir

2 oz gin
3/4 oz port
Lemon twist

CORPSE REVIVER
Cocktail Glass — Stir

1-1/2 oz brandy
3/4 oz apple brandy
3/4 oz sweet vermouth

Variation — Shake

3/4 oz gin
3/4 oz Cointreau
3/4 oz Swedish Punch
3/4 oz lemon juice
1/4 oz Pernod
(Lillet may be substituted for Swedish Punch)

Variation

Hiball Glass — Build

3/4 oz lemon juice
1-1/2 oz Pernod
Fill with ice, champagne

CORVÉE
Tall Glass — Build

2 oz Southern Comfort
1 oz sloe gin
Fill with ice & lemon soda (or Squirt)
(7 Up & lemon mix may be substituted for lemon soda)

COSSACK COOLER
Tall Glass — Build

1-1/2 oz vodka
fill with ice, ginger ale & dry cider
lemon wedge & mint sprigs

COTA
Cocktail Glass — Stir

1 oz gin
3/4 oz Hercules
3/4 oz Cointreau

COTE D' AMERAND
Cocktail Glass — Stir

1 oz gin
1 oz Armagnac
1 oz Izarra
1 dash lemon juice

COUNT CURREY
Hiball Glass — Build

1-1/2 oz gin
1 tsp sugar
Fill with ice, champagne

COUNTRY COCKTAIL
Cocktail Glass — Shake

3/4 oz brandy
3/4 oz port
1/2 egg white
1/2 tsp sugar
1/2 oz lemon juice
Sprinkle nutmeg

COUNTRY CLUB
Hiball Glass — Build

4 oz dry vermouth
1/4 oz grenadine
Fill with ice, soda

COUNTRY CLUB COOLER
Tall Glass — Build

1/2 oz grenadine
2 oz soda
Fill with ice
2 oz dry vermouth
Fill with soda
Lemon spiral, Orange peels

COUNTRY GENTLEMAN
Cocktail Glass — Shake

1 oz apple brandy
1/2 oz orange curacao
1/2 oz lemon juice
1/4 tsp sugar

COUNTRY LIFE
Cocktail Glass — Stir

3/4 oz Jamaica rum
3/4 oz port
1 oz Bourbon
2 dashes Angostura bitters
1 dash orange bitters

COUP DE CAFARD
Cocktail Glass — Stir

1 oz gin
1/2 oz Cognac
1/2 oz sweet vermouth
1/4 oz port
1/4 oz orange curacao
1 dash Angostura bitters

COUP DE ROULES
Cocktail Glass — Stir

1 oz gin
1 oz dry vermouth
1/2 oz Cointreau
1/2 oz cherry flavored brandy

COWBOY COCKTAIL
Cocktail Glass — Shake

2 oz whiskey
3/4 oz cream

CRANBERRY DELIGHT
Cocktail Glass — Shake

1 oz Galliano
1 oz vodka
1 oz cranberry sauce

CRAWL
Cocktail Glass — Stir

1 oz Cognac
1/2 oz rum
1/4 oz orange curacao
1/2 oz creme de noyeaux
1 dash Angostura bitters
Lemon twist

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CREAM FIZZ
Hiball Glass Shake

1 oz lemon juice
1 tsp sugar
2 oz gin
1/2 oz cream
Fill with ice, soda

CREAM PUFF
Hiball Glass Shake

2 oz rum
1 oz cream
1/2 tsp sugar
Fill with ice, soda

CREAM PUNCH
Hiball Glass Shake

2 oz Cognac
1/4 tsp sugar
2 oz cream
1/4 oz lemon juice
1/4 oz dark rum
Fill with crushed ice
Sprinkle nutmeg

CREAMY DRIVER
Tall Glass Shake

1-1/2 oz vodka
1 egg yolk
4 oz orange juice
1/2 tsp sugar
Fill with ice

CREAMY ORANGE
Cocktail Glass Shake

1 oz orange juice
1 oz cream sherry
1/2 oz cream
1/4 oz brandy

CREME DE GIN
Cocktail Glass Shake

1-1/2 oz gin
1/2 oz white creme de menthe
1 egg white
1/4 oz lemon juice
1/4 oz orange juice

CREME DE MENTHE FRAPPÉ
Cocktail Glass Build

Build snow cone of crushed ice in glass
Pour green creme de menthe over
Use short straws

CREOLE
Cocktail Glass Shake

1 oz gin
1 oz sherry
1/2 oz lemon juice

Variation

Hiball Glass Build

1-1/2 oz rum
1 dash Tobasco
1/4 oz lemon juice
Fill with ice, Beef bouillon
Salt & Pepper

Variation

Old Fashioned Glass Build

Fill glass with crushed ice
1-1/2 oz Galliano
Fill with soda
Burn orange peel

Variation

Cocktail Glass Stir

1 oz whiskey
1 oz sweet vermouth
1/4 oz Benedictine
1/4 oz Amer Picon
Lemon twist

Variation

Coat inside of glass with Pernod
1-1/2 oz Bourbon
1/4 oz orange curacao
1 dash Angostura bitters
1 dash Peychaud's bitters

CREOLE FIZZ
Hiball Glass Shake

1-1/2 oz sloe gin
1/2 oz cream
1 oz lemon juice
1 egg white
1/2 tsp sugar
Fill with ice, soda

CREOLE LADY COCKTAIL
Cocktail Glass Stir

1-1/4 oz whiskey
1-1/4 oz Madeira wine
1/4 oz grenadine
Green & red cherry

CRIMSON COCKTAIL
Cocktail Glass Shake

1-1/2 oz gin
1/4 oz lemon juice
1/4 tsp sugar
Float 3/4 oz port wine

CROCKER
Cocktail Glass Stir

1-1/2 oz gin
1/2 oz sweet vermouth
1/2 oz dry vermouth

CROISETTE
Cocktail Glass Stir

3/4 oz cherry flavored brandy
3/4 oz sweet vermouth
3/4 oz dry vermouth
1/4 oz Kirschwasser
Cherry

CROTON
Cocktail Glass Stir

1-1/2 oz Bourbon
3/4 oz sherry
Lemon twist

CROW
Cocktail Glass Shake

1-1/2 oz whiskey
3/4 oz lemon juice
1/4 oz grenadine
1/2 tsp sugar

CRUX
Cocktail Glass Shake

3/4 oz Cognac
3/4 oz Dubonnet
3/4 oz Cointreau
3/4 oz lemon juice

CRYSTAL BRONX HIBALL
Hiball Glass — Build

1 oz dry vermouth
1 oz sweet vermouth
1/2 oz orange juice
Fill with soda, ice

CRYSTAL RUM FIZZ
Hiball Glass — Build

1-1/2 oz rum
1 mint Life Saver
Fill with ginger ale, ice

CRYSTAL SLIPPER COCKTAIL
Cocktail Glass — Stir

1-1/2 oz gin
3/4 oz creme de Yvette
2 dashes orange bitters

CUBAINE
Cocktail Glass — Shake

1-1/2 oz Bacardi rum, light
1/2 oz orange juice
1/2 oz lemon juice
1 tsp sugar

CUBA LIBRE
Tall Glass — Build

1-1/2 oz rum
Fill with ice, cola
Squeeze of lime

CUBA LIBRE COCKTAIL
Cocktail Glass — Shake

1 oz rum
1/2 oz 151 rum
1 oz cola
1/2 oz lime juice
1/2 tsp sugar
Lime wheel

CUBA LIBRE SUPREME
Tall Glass — Build

1-1/2 oz Southern Comfort
Fill with ice, cola
Squeeze of lime

CUBAN BANGER
Tall Glass — Build

1/2 oz rum (optional)
Fill with orange juice, ice
Float 3/4 oz Galliano

CUBAN COCKTAIL
Cocktail Glass — Shake

1-1/2 oz rum
3/4 oz lime (or lemon) juice
3/4 tsp sugar

Variation

1-1/2 oz brandy
1/2 oz apricot flavored brandy
1/2 ox rum (optional)
1/2 oz lime (or lemon) juice

Variation

1-1/2 oz Bacardi rum, light
1/2 oz maraschino liqueur
1/4 oz grenadine
1 dash orange bitters
1/2 oz lemon juice

Variation

1-1/2 oz Bacardi rum, light
1/2 oz sweet vermouth
1 dash Angostura bitters
1/2 oz orange juice

Variation

1 oz rum
1 oz apricot flavored brandy
1/2 oz lime juice

Variation

1 oz apricot flavored brandy
1/2 oz grenadine
3/4 oz lime juice
1/4 oz rum

Variation

1-1/2 oz Bacardi rum, light
1-1/2 oz pineapple juice
1/4 oz grenadine
1/4 oz maraschino liqueur

CUBAN COOLER
Tall Glass — Build

1-1/2 oz rum
Fill with ice, ginger ale
Lemon twist

CUBANO
Cocktail Glass — Stir

1 oz gin
1 oz dry vermouth
1/4 oz Kummel
1/4 oz Charbreux
2 drops pineapple juice

Variation — Shake

1-1/2 oz rum
1/4 oz pineapple juice
3/4 oz lime juice
1/2 tsp sugar

CUBAN PRESIDENTE
Cocktail Glass — Shake

1-1/2 oz rum
1/2 oz dry vermouth
1/4 oz orange curacao
1/4 oz grenadine
Lemon twist, Cherry

CUBAN SCREW
Tall Glass — Build

1-1/2 oz rum
Fill with ice, orange juice

CUBAN SPECIAL COCKTAIL
Cocktail Glass — Shake

1-1/2 oz rum
1/2 oz pineapple juice
3/4 oz lime juice
1/2 oz orange curacao
Slice of pineapple, Cherry

CUCUMBER
Cocktail Glass — Shake

1 oz gin
3/4 oz green creme de menthe
1-1/4 oz cream

Variation

Pony Glass — Build
Pousse cafe style

3/4 oz green creme de menthe
Float 1/4 oz cream

Variation

3/4 oz Green creme de menthe
1/4 oz dark creme de cacao

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CUCUMBER CHAMPAGNE
Tall Glass Build

1 oz Benedictine
1/2 oz lemon juice
Spiral of lemon
Fill with champagne, Ice

CULPRIT FEY
Cocktail Glass Shake

1/2 oz gin
1/2 oz white creme de menthe
1/2 oz anisette
1/2 oz Cointreau
3/4 oz cream

CULROSS
Cocktail Glass Shake

3/4 oz apricot flavored brandy
3/4 oz rum
3/4 oz dry vermouth (Lillet)
3/4 oz lemon juice

Variation Stir

1-1/2 oz gold rum
1/2 oz Lillet
1/4 oz apricot flavored brandy
1/4 oz lime juice

CUPID
Cocktail Glass Shake

1-1/2 oz Sherry
1 egg
1 tsp sugar
1 pinch cayenne pepper

CURACAO COCKTAIL
Cocktail Glass Shake

3/4 oz gin
3/4 oz brandy
1 oz orange curacao
1 oz orange juice
1 dash orange bitters
(in bottom of glass)

Variation

1 oz Bourbon
3/4 oz orange curacao
3/4 oz lemon juice

CURACAO COOLER
Tall Glass Build

1/2 oz lime juice
1/2 oz lemon juice
1 oz vodka
1 oz blue curacao
Fill with ice, orange juice, soda

CURACAO PUNCH
Hiball Glass Build

1 oz lemon juice
1-1/2 oz orange curacao
1 oz brandy (or rum)
Fill with crushed ice, stir
Fruit garnish
Straws

CURRIER
Cocktail Glass Shake

1-1/2 oz blended whiskey
1/2 oz kummel
1/4 oz lime juice
1/4 oz Rose's Lime Juice
Lime wheel

CUTEST ONE
Cocktail Glass Stir

1-1/4 oz gin
1-1/4 oz Sherry
Cherry

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DA'BARRY
Cocktail Glass — Stir

1-3/4 oz V.O.
3/4 oz Dubonnet
1 dash orange bitters
cherry

DAIQUIRI (See Chapter 8)
Cocktail Glass — Shake

1-1/2 oz rum
1 oz lime juice
1 tsp sugar

Variation

1-1/2 oz rum
3/4 oz lime juice
1/2 oz orange curacao
1/4 tsp sugar

(The) DALLAS TEXAN
Hiball Glass — Shake/Blend

1-1/2 oz Early Times
1/2 oz apricot flavored brandy
1/2 oz grenadine
1/2 oz lime juice
Fill with ice, stir
Green cherry, lime squeeze

DAMN THE WEATHER
Cocktail Glass — Shake

1-1/4 oz gin
1/2 oz sweet vermouth
1/2 oz orange juice
1/4 oz orange curacao

DANDY
Cocktail Glass — Stir

1 oz rye (or Bourbon)
1 oz Dubonnet
1/4 oz Cointreau
1 dash Angostura bitters
Lemon twist, Orange peel

DANISH BULL
Double Old Fashioned Glass/Salted Rim — Build

Fill glass with ice
1-1/2 oz Aquavit
1 dash celery salt
Fill with beef bouillon
(Pepper, Tabasco & worcestershire optional)
Squeeze of lime

DANISH GIN FIZZ
Tall Glass — Shake

1-1/2 oz gin
1/2 oz Cherry Heering
1/4 oz Kirschwasser
1/2 oz lime juice
1 tsp sugar
Fill with soda, ice
Lime wheel, Cherry

DANISH MARY
Double Old Fashioned Glass — Build

Fill glass with ice
1-1/2 oz Aquavit
Fill glass with Mary Mix

Variation

Use pepper, salt, celery salt, worcestershire sauce and tomato juice in place of Mary Mix

DANISH TODDY
Old Fashioned Glass Preheated — Build

1-1/2 oz Aquavit
1/2 oz lemon juice
1/2 oz Cherry Herring
Fill with hot, hot water
Cinnamon stick, nutmeg sprinkle

DANNY'S SPECIAL
Cocktail Glass — Shake

1 oz Bourbon
1 oz lemon juice
1/2 oz Grand Marnier
1/2 oz Cointreau

DARB COCKTAIL
Cocktail Glass — Shake

1 oz gin
1 oz vermouth
3/4 oz apricot flavored brandy
1/4 oz lemon juice

DARBY COCKTAIL
Cocktail Glass

1-1/2 oz gin
1/2 oz grapefruit juice
1/2 oz lime juice
1 tsp sugar
Soda squirt, Cherry

DAREDEVIL FLIP
Flip or Sour or Cocktail Glass — Shake

1 oz port
1 egg
1 dash Angostura bitters
1/2 tsp sugar

DAVIS COCKTAIL
Cocktail Glass — Shake

3/4 oz lime juice
1-1/2 oz Jamaica rum
1/2 oz raspberry syrup (or grenadine)
3/4 oz dry vermouth

DAVIS BRANDY
Cocktail Glass — Stir

1-1/2 oz brandy
3/4 oz dry vermouth
1/4 oz grenadine
1 dash Angostura bitters

DEATH IN THE AFTERNOON
Champagne Glass — Build

1-1/2 oz Pernod
Fill glass with champagne

DEAUVILLE
Cocktail Glass — Shake

3/4 oz lemon juice
3/4 oz brandy
3/4 oz apple brandy
3/4 oz triple sec

DECEIVER
Cocktail Glass — Stir

1-1/2 oz gin
3/4 oz Green Chartreuse
1/4 oz white creme de menthe

DECH GERARD'S COCKTAIL
Cocktail Glass — Shake

1-1/2 oz gin
1/2 oz pineapple juice
1/2 oz dry vermouth

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DEEP PURPLE PUNCH
Tall Glass Shake

1 oz grape juice
1 oz passion fruit
1/2 oz lime juice
1-1/2 oz rum
Fill with shaved ice
Straws

DEEP SEA
Cocktail Glass Stir

1-1/2 oz gin
1 oz dry vermouth
1 dash orange bitters
1/4 oz Pernod
(Lemon twist optional)
(Old Tom Gin may be substituted for the dry gin)

DELMONICO
Cocktail Glass Stir

1 oz gin
1/2 oz dry vermouth
1/2 oz sweet vermouth
1/2 oz Cognac
1 dash angostura bitters
Orange peel

Variation

1-1/2 oz gin
3/4 oz dry vermouth
1 dash orange bitters
2 Orange peels

DEL MONTE
Cocktail Glass Shake

1-1/2 oz rum
1/4 oz grenadine
3/4 oz lemon juice

DELTA
Cocktail Glass Shake

1-1/2 oz blended whiskey
1/2 oz Southern Comfort
1/2 oz lime juice
1/4 tsp sugar
Peach slice, Lime sliver

DELY'S
Cocktail Glass Stir

1 oz gin
3/4 oz creme d'Yvette
3/4 oz white creme de menthe

DEMEANOR
Cocktail Glass Stir

1 oz Old Tom gin
1 oz sweet vermouth
1/2 oz creme de violette
1 dash orange bitters

DEMI PANACHÉ
Tall Glass Build

1/2 beer
1/2 lemonade

DE MON CURE
Cocktail Glass Shake

3/4 oz lemon juice
3/4 oz Cognac
3/4 oz Bacardi rum, light
3/4 oz Calvados or apple brandy

DEMPSEY
Cocktail Glass Stir

1 oz gin
1 oz apple brandy
1/4 oz Pernod
1/4 oz grenadine

(The) DENVER MINT
Hiball Glass Shake/Blend

1-1/2 oz Early Times
1/2 oz white creme de menthe
3/4 oz lime juice
1/2 tsp sugar
Fill with ice, soda
Orange slice
Straws

DEPTH BOMB
Cocktail Glass Shake

1 oz applejack
1 oz brandy
1/4 oz lemon juice
1/4 oz grenadine

DEPTH CHARGE
Cocktail Glass Stir

1-1/4 oz gin
1-1/4 oz Lillet
1/4 oz Pernod
Orange peel

DERBY COCKTAIL
Cocktail Glass Stir

2 oz gin
2 dashes peach bitters
2 sprigs mint

Variation

1-3/4 oz brandy
1/4 oz orange curacao
1/4 oz pineapple syrup
1 dash orange bitters
Lemon twist
Drop of champagne

Variation

1 oz whiskey
1/2 oz sweet vermouth
1/2 oz triple sec
1/2 oz lime juice
Mint leaf

DERBY DAIQUIRI
Cocktail Glass Shake

1-1/2 oz rum
1/2 oz lime juice
1/2 oz orange juice
1 tsp sugar

DERBY FIZZ
Hiball Glass Shake

1 oz lemon juice
1 tsp sugar
1 egg
2 oz Scotch (or Bourbon, etc.)
1/4 oz orange curacao
Fill with ice, soda

DERBY RUM FIX
Hiball Glass Build

1 tsp sugar dissolved in
2 tsp water
2 oz rum
1/2 oz lime juice
1 oz orange juice
Fill with crushed ice
Stir
Orange slice, Cherry

DE RIGUEUR
Cocktail Glass Shake

1-1/2 oz whiskey
1/2 oz grapefruit juice
1/2 oz honey

DERNIER ROUND
Cocktail Glass — Stir

1-1/2 oz gin
1/2 oz dry vermouth
1/4 oz Cognac
1/4 oz Cointreau
1 dash Angostura bitters

DESERT COOLER
Tall Glass — Shake

1-1/2 oz gin
3/4 oz cherry flavored brandy
2-1/2 oz orange juice
Fill with ice, soda

DESERT DREAM
Cocktail Glass — Shake

3/4 oz gin
3/4 oz sweet vermouth
3/4 oz creme de cacao
1 egg white
Sprinkle nutmeg

DESERT HEALER

Substitute ginger beer for the soda in a DESERT COOLER

DESHLER
Cocktail Glass — Stir

1-1/2 oz rye whiskey
1 oz Dubonnet
2 dashes Peychaud's bitters
1/4 oz Cointreau
2 Orange peels, Lemon twist (in mixing glass)
Orange peel

DESSALINES
Cocktail Glass — Shake

1 oz Haitian rum
1/2 oz Clairin
1/2 oz whiskey
1/2 oz lime juice
1/2 tsp sugar

DESTINY
Cocktail Glass — Stir

1 oz gin
3/4 oz sweet vermouth
3/4 oz Pernod

(The) DEVIL
Cocktail Glass — Stir

1-3/4 oz brandy
3/4 oz green creme de menthe
Sprinkle red pepper

DEVIL'S COCKTAIL
Cocktail Glass — Stir

1-1/4 oz port
1-1/4 oz dry vermouth
1/2 tsp lemon juice

DEVIL'S LEAP
Cocktail Glass — Stir

1 oz rum
1 oz Swedish Punch
1 oz applejack

DEVIL'S TAIL
Cocktail Glass — Shake

1-1/2 oz gold rum
3/4 oz vodka
1/2 oz lime juice
1/4 oz grenadine
1/4 oz apricot flavored brandy
Sliver of lime

DEVONIA
Cocktail Glass — Stir

3/4 oz gin
1-1/2 oz apple cider
2 dashes orange bitters

DEWEY
Cocktail Glass — Stir

1-1/4 oz gin
1-1/4 oz dry vermouth
1 dash orange bitters

D.F.
Cocktail Glass — Stir

1-1/2 oz gin
1 oz pineapple juice
1/4 oz grenadine

DIABLO
Cocktail Glass — Stir

1 oz brandy
1 oz dry vermouth
2 dashes Angostura bitters
1/2 oz orange curacao or
3 dashes orange bitters
Lemon twist and/or Cherry

DIABOLO
Cocktail Glass — Stir

3/4 oz gin
1-1/2 oz Dubonnet
1/4 oz orgeat syrup
Cherry

Variation — Shake

1-1/2 oz white port
3/4 oz dry vermouth
1/4 oz lemon juice

DIAMOND COCKTAIL
Large Cocktail Glass — Shake

1 oz lime juice
1 oz lemon juice
1-1/2 oz gin
3/4 oz grenadine
Fill with champagne
Sugar to taste

DIAMOND FIZZ
Hiball Glass — Shake

1 oz lemon juice
1 tsp sugar
2 oz gin
Fill with ice, champagne

DIAMOND HEAD
Fizz Glass — Shake/Blend

1 oz lemon juice
3/4 oz apricot flavored brandy
1 oz gin
Fill with pineapple juice, stir
Fruit stick

DIANA
Cocktail Glass — Stir

1-1/2 oz gin
3/4 oz dry vermouth
1/4 oz sweet vermouth
1/4 oz Pernod
Lemon twist

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Variation

Old Fashioned Glass Build

1-1/2 oz white creme de menthe
Fill with crushed ice
Float 3/4 oz brandy

DICK JR.
Cocktail Glass Shake

3/4 oz lime juice
1 oz gin
3/4 oz dry vermouth
3/4 oz apricot brandy

DICK MOLNAR (Or DIKI DIKI)
Cocktail Glass Stir

2 oz Calvados or apple brandy
1/4 oz Swedish Punch
1/4 oz grapefruit juice

DIKI
Cocktail Glass Stir

1 oz gin
3/4 oz Dubonnet
3/4 oz Izarra
1/4 oz Grand Marnier
1/4 oz Armagnac

Variation

2 oz sloe gin
1/4 oz applejack
1/4 oz grapefruit juice

DILLATINI

MARTINI with a Dilly Bean - no olive

DINAH
Cocktail Glass Shake

1/2 oz lemon juice
1/2 tsp sugar
1-1/2 oz whiskey
2 mint sprigs

DIPLOMAT
Cocktail Glass Stir

1-1/2 oz dry vermouth
1/2 oz sweet vermouth
2 dashes bitters
1/4 oz maraschino liqueur
Lemon twist, Cherry

DIRTY DOG
Tall Glass Build

1-1/2 oz brandy
Fill with ice, grapefruit juice
(Optional: float 1/2 oz Kahlua)

DIRTY MOTHER (or MUDDER)
Old Fashioned Glass Build

1 oz brandy
1 oz Kahlua
Fill with ice

Variation

Tall Glass Build

1 oz brandy
1 oz Kahlua
Fill with ice
Float cream or milk or half & half

DIXIE
Cocktail Glass Stir

2 oz Bourbon
1/4 oz white creme de menthe
1/4 oz orange curacao
1 dash Angostura bitters
Lemon twist

Variation Shake

1/2 oz orange juice
1/2 oz Pernod
1/2 oz dry vermouth
1 oz gin
(grenadine optional)

Variation Shake

1-1/2 oz rye
1/4 oz white creme de menthe
1/4 oz orange curacao
1/4 oz lemon juice
1/4 tsp sugar
2 dashes Angostura bitters
Mint leaf

Variation Stir

2 oz gin
1/4 oz Pernod
1/4 oz dry vermouth

DIXIE JULEP
Tall Glass Build

4 sprigs mint
1 tsp sugar
2 oz Bourbon
Fill with shaved ice
Stir til frosted
Mint leaves

DIXIE PUNCH
Tall Glass Shake

1/2 oz gin
1 oz Southern Comfort
3/4 oz lime juice
1/4 oz grenadine
Piece crushed pineapple
Pour over crushed ice
Pineapple spear, Orange slice

DIZZY IZZY
Cocktail Glass Shake

3/4 oz Bourbon
3/4 oz sherry
1/2 oz pineapple juice
1/2 oz lemon juice

(The) DOBBS
Old Fashioned Glass Build

Fill with crushed ice
1-1/2 oz white creme de menthe
2 dashes Fernet Branca

DO BE CAREFUL
Cocktail Glass Shake

1 oz gin
3/4 oz Cointreau
1/2 oz lemon juice
1/4 oz grenadine

DOCTOR
Cocktail Glass Shake

1-1/2 oz Swedish Punch
1 oz lime juice

Variation

1 oz Swedish Punch
3/4 oz Jamaica rum
1/2 oz orange juice
1/4 oz lemon juice

Variation

3/4 oz Swedish Punch
3/4 oz Jamaica rum
1 oz lime juice

DOCTOR COOK
Cocktail Glass — Shake

1 oz lemon juice
1 egg white
1 oz gin
1/4 oz maraschino liqueur

DR. FINK
Hiball Glass — Shake

1-1/2 oz gin
1 oz Pernod
1/2 oz lemon juice
Fill with ice, soda
Sugar to taste

DR. FUNK
Tall Glass — Shake

1-1/2 oz Martinique rum
1/4 oz Pernod
1/2 oz lemon juice
1/4 oz grenadine
1/4 tsp sugar
1 oz lime juice
(leave shell in shaker)
Strain into glass
Fill with crushed ice, soda

DOCTOR MONAHAN
Cocktail Glass — Stir

2 oz gin
1/4 oz Pernod
1 dash orange bitters
Lemon twist

DODGE (Special)
Cocktail Glass — Stir

1-1/2 oz gin
3/4 oz Cointreau
1/4 oz grape juice

DODO
Cocktail Glass — Shake

1-1/2 oz gin
1/2 oz white creme de menthe
1/2 oz lemon juice

DOG'S NOSE
Tall Glass — Build

1-1/2 oz gin
Fill with beer, stout, ale or porter
If stout is used, dust with nutmeg

DOOLITTLE SPECIAL
Old Fashioned Glass — Build

1 tsp sugar
1 oz lemon juice
(& rind) muddled
1-1/2 oz whiskey

DOLLY O' DARE
Cocktail Glass — Stir

1-1/2 oz gin
3/4 oz dry vermouth
1/4 oz apricot flavored brandy
Orange peel

DOLORES
Cocktail Glass — Stir

3/4 oz cherry flavored brandy
3/4 oz light creme de cacao
3/4 oz Spanish brandy
1 egg white

Variation — Shake

1 oz sherry
1/2 oz Jamaica rum
1/4 oz Dubonnet
3/4 oz orange juice

D.O.M. COCKTAIL
Cocktail Glass — Shake

1-1/2 oz gin
1/2 oz Benedictine
1/2 oz orange juice

DONALD H.
Cocktail Glass — Shake

1-1/2 oz gin
3/4 oz Pernod
2 dashes orange bitters

DON LUIS
Cocktail Glass — Shake

3/4 oz Galliano
1-1/2 oz vodka
3/4 oz orange juice
1/4 oz Kirsch

DON'T GIVE UP THE SHIP
Cocktail Glass — Shake

1-1/2 oz gin
1/4 oz Fernet Branca
1/4 oz orange curacao
1/2 oz Dubonnet

DON'T GO NEAR THE WATER
Cocktail Glass — Shake
Sugar rim

1-1/2 oz brandy
1/2 oz lemon juice
1/4 oz maraschino liqueur
1/4 oz orange curacao
Lemon twist

DOROTHY'S DELIGHT
Cocktail Glass — Stir

1-3/4 oz Old Tom Gin
3/4 oz dry vermouth
Lemon twist

DOUBLE ARROW (Head)
Pony Glass — Build
Pousse Cafe Style

1/2 creme de Yvette
1/2 triple sec
Float cream on top

DOUBLE DERBY
Double Old Fashioned Glass — Build

2 oz Bourbon
2 oz cold tea
2 oz claret
1 oz orange juice
1/2 oz lime juice
1 oz red currant syrup
Fill with ice, stir
Orange Slice

DOUBLE 0 7 (007)
Tall Glass — Build

1 oz vodka
1 oz brandy
1 oz Bourbon
Fill with ice, orange juice
Squirt of 7 up
(1/2 oz Ouzo, optional)

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DOUBLE STANDARD SOUR
Large Sour Glass or Fizz Glass — Shake

1 oz lemon juice
1/2 tsp sugar
3/4 oz whiskey
3/4 oz gin
1/2 oz grenadine
Orange slice, Cherry

DOUBLE TROUBLE
Cocktail Glass — Stir

1-1/2 oz brandy
3/4 oz dry vermouth
1/4 oz grenadine
1 dash Angostura bitters

DOUGLAS
Cocktail Glass — Stir

1-3/4 oz English gin
3/4 oz dry vermouth
Orange peel or Lemon twist

DOWN THE HATCH
Cocktail Glass — Shake

1-1/2 oz Bourbon
3/4 oz blackberry brandy
2 dashes orange bitters

DREAM COCKTAIL
Cocktail Glass — Shake

1-1/2 oz brandy
3/4 oz orange curacao
1/4 oz anisette (or Pernod)

Variation

1-3/4 oz gin
1/4 oz apricot flavored brandy
1/4 oz grenadine
1/4 oz lime juice

DRONDA
Cocktail Glass — Stir

1-3/4 oz gin
3/4 oz Calisaya

DRY COLD DECK
Cocktail Glass — Stir

1-3/4 oz brandy
1/2 oz dry vermouth
1/4 oz white creme de menthe

DRY MANHATTAN
Cocktail Glass — Stir

1-3/4 oz Bourbon or blend
3/4 oz dry vermouth
Olive

DRY MANHATTAN COOLER
Tall Glass — Shake

2 oz whiskey
1 oz dry vermouth
2 oz orange juice
1/2 oz lemon juice
1/2 oz orgeat syrup
Fill with ice, soda
Cherry

DRY MARTINI
Cocktail Glass — Stir

2 oz gin
1/4 oz dry vermouth
Olive or Lemon twist

DRY RYE
Cocktail Glass — Stir

2 oz rye
1/2 oz Hostetter's bitters
Olive

DRY ROB ROY
Cocktail Glass — Stir

1-3/4 oz Scotch
3/4 oz dry vermouth
Olive

DU BARRY COCKTAIL
Cocktail Glass — Stir

1-1/2 oz gin
3/4 oz dry vermouth
1/4 oz Pernod
1 dash bitters
Orange slice

DUBONNET
Hiball Glass — Build

2 oz Dubonnet
1 oz lemon syrup
Fill with ice, soda

DUBONNET APPLE
Cocktail Glass — Stir

1-1/4 oz Dubonnet
1-1/4 oz Calvados
Orange wedge or Apple wedge

DUBONNET COCKTAIL
Cocktail Glass — Stir

1-1/4 oz Dubonnet
1-1/4 oz gin
Lemon twist

Variation

Add bitters of choice to above. Vary amounts of Dubonnet & gin.

Variation

1 oz Dubonnet
3/4 oz dry vermouth
3/4 oz dry sherry
1 dash orange bitters
1 dash Angostura bitters
Lemon twist

DUBONNET FIZZ
Hiball Glass — Shake

1 oz orange juice
1/2 oz lemon juice
1/4 oz cherry flavored brandy
2 oz Dubonnet
Fill with ice, soda

DUBONNET HIBALL
Hiball Glass — Build

2 oz Dubonnet
1/4 oz lemon juice
Fill with ice, soda
(Substitute: ginger ale for soda)

DUBONNET MANHATTAN
Cocktail Glass — Stir

1-1/4 oz Dubonnet
1-1/4 oz whiskey
Cherry

DUCHESS COCKTAIL
Cocktail Glass — Stir

1 oz dry vermouth
1 oz sweet vermouth
1/2 oz Pernod

DUCK UNDER
Cocktail Glass — Shake

1 oz gin
1 oz Cointreau
1 oz grape juice

DUKE
Fizz Glass — Shake

1 egg
1/2 oz triple sec
1/4 oz orange juice
1/2 oz lemon juice
1/4 oz maraschino liqueur
Fill with champagne

DUKE OF MARLBOROUGH
Cocktail Glass — Shake

1 oz lime juice
1 oz sherry
1 oz sweet vermouth
1/4 oz grenadine

DULCET
Cocktail Glass — Shake

1 oz vodka
1/2 oz cream
1/2 oz anisette
1/2 oz apricot flavored brandy
1/4 oz lemon juice

DUMB DENNY
Cocktail Glass — Shake

1 oz Galliano
1/2 oz lemon juice
1/4 oz gin
1/4 oz grenadine
1 oz cream
1 dash triple sec

DUNDEE
Cocktail Glass — Shake

1 oz gin
1/2 oz Scotch
1/2 oz Drambuie
1/4 oz lemon juice
Lemon twist

DUNHILL'S SPECIAL
Cocktail Glass — Stir

1 oz gin
1 oz sherry
1 oz dry vermouth
1/4 oz orange curacao
1 dash Pernod (in glass)
Olive

DUNK
Cocktail Glass — Stir

1 oz gin
1/2 oz Galliano
3/4 oz dry vermouth
1/4 oz blue curacao
Cherry on a pick

DUNLOP
Cocktail Glass — Stir

1-3/4 oz rum
3/4 oz sherry
1 dash Angostura bitters

DUPLEX
Cocktail Glass — Shake

1-3/4 oz gin
1/4 oz dry vermouth
1/4 oz sweet vermouth
1/4 oz lemon juice
1 dash orange bitters

DUPPY
Cocktail Glass — Stir

1-1/2 oz whiskey
1 oz orange curacao
Stir with clove
add 2 dashes orange bitters

DURKEE HIBALL
Hiball Glass — Build

1-1/2 oz rum
1/4 oz orange curacao
1/4 tsp sugar
1/2 oz lemon juice
Fill with ice, soda

DUSTY MARTINI
Cocktail Glass — Stir

2-1/4 oz gin
1/4 oz Scotch
Olive

DUTCH ALEXANDER
Cocktail Glass — Shake

1 oz brandy
1 oz cream
1 oz Vandermint

DUTCH COFFEE
Fizz Glass — Build

1-1/2 oz Vandermint
Fill with hot coffee
Top with whipped cream

DUTCH GIRL
Old Fashioned Glass — Build

1-1/2 oz brandy
3/4 oz Vandermint
Fill with ice

EAGLE'S (Dream)
Cocktail Glass — Shake

1/2 oz lemon juice
1/2 tsp sugar
1 egg white
1-1/2 oz gin
1/2 oz creme d'Yvette

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EARTHQUAKE
Cocktail Glass — Shake

1 oz gin
1 oz whiskey
1 oz Pernod

EAST AND WEST
Cocktail Glass — Stir

1-3/4 oz East Indian Punch
1/2 oz rum
1/4 oz lemon juice

EAST INDIA COCKTAIL
Cocktail Glass — Shake

1-3/4 oz brandy
1/4 oz pineapple juice
1/4 oz orange curacao
1 dash Angostura bitters
(1/4 oz Jamaica rum optional)
Lemon twist, Cherry

Variation — Stir

1-1/4 oz dry vermouth
1-1/4 oz sherry
1 dash orange bitters

EASY LADY
Old Fashioned Glass — Build

1-1/2 oz vodka
1/2 oz orange curacao
Fill with ice

EASY LIFE
Old Fashioned Glass — Build

1-1/2 oz vodka
1/2 oz brandy
Fill with ice

EASY MONEY
Old Fashioned Glass — Build

1 oz Scotch
1 oz brandy
Fill with ice

EAU DU NIL COCKTAIL
Cocktail Glass — Shake

1-1/2 oz gin
1/2 oz whiskey
1/4 oz Pernod
1/4 oz grenadine

ECLIPSE
Cocktail Glass — Shake

Place olive or cherry in bottom of glass
Cover with grenadine
Shake:
1 oz gin
2 oz sloe gin
1/2 oz lemon juice
Pour carefully over grenadine

EDDIE BROWN
Cocktail Glass — Stir

1-3/4 oz gin
3/4 oz Lillet
2 dashes apricot brandy
Lemon twist

EDIE CAFE
Old Fashioned Glass — Build

1-1/2 oz Galliano
Fill with hot coffee
Add ice

EDITH DAY
Cocktail Glass — Shake

1-1/2 oz grapefruit juice
1-1/2 oz gin
1 egg white
1/2 tsp sugar
Strain over crushed ice frappe style

EDWARD VIII
Old Fashioned Glass — Build

1-3/4 oz rye
1/4 oz Pernod
1/4 oz sweet vermouth
1/4 oz water
Fill with ice
Orange peel

EGGNOG(s) (See Chapter 8)
Hiball Glass — Shake

1 egg
1 tsp sugar
1 oz brandy
1/2 oz rum
1-1/2 oz milk or cream
Sprinkle nutmeg

EGGNOG TUACAN
Hiball Glass — Shake

1-1/2 oz Tuaca
3 oz milk
1/4 tsp sugar
Fill with ice

EGG SOUR
Fizz Glass — Shake

1-1/2 oz brandy
1/4 oz orange curacao
1 oz lemon juice
1 tsp sugar

EGG SUISSESSE
Hiball Glass — Shake

1 oz Pernod
1/4 oz orgeat syrup
1 egg white
Fill with ice, Soda

EGGNOG TUACAN
Hiball Glass — Shake

1-1/2 oz Tuaca
3 oz milk
1/4 tsp sugar
Fill with ice

EIGHT BALL
Old Fashioned Glass — Build

1 oz vodka
1 oz Tia Maria

EISENHOWER
Old Fashioned Glass — Build

1-1/2 oz light creme de cacao
1/2 oz green creme de menthe

EL DIABLO
Hiball Glass — Shake

1-1/2 oz Tequila
1/2 oz creme de cassis
1/2 oz lime juice
Fill with ice, ginger ale
Lime shell

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ELEGANT
Cocktail Glass Stir

1-3/4 oz gin
1/2 oz dry vermouth
1/4 oz Grand Marnier

Variation

Old Fashioned Glass Build

1-1/2 oz Bourbon
1/4 oz maraschino liqueur
1/4 oz lemon juice
Fill with ice
Serve with water chaser

ELEPHANT'S EAR
Cocktail Glass Stir

1 oz gin
3/4 oz dry vermouth
3/4 oz Dubonnet

ELE PHANTS SOMETIMES FORGET
Cocktail Glass Shake

1 oz gin
3/4 oz cherry flavored brandy
3/4 oz lemon juice
1/4 oz dry vermouth
1 dash orange bitters

EL GUARANI
Cocktail Glass Stir

1 oz gin
1 oz dry vermouth
1/2 oz Aperital

ELK
Cocktail Glass Stir

1-1/4 oz gin
1-1/4 oz prunelle brandy
1/4 oz dry vermouth

ELK'S OWN (Special)
Cocktail Glass Shake

1 egg white
1-1/2 oz whiskey
1/2 oz lemon juice
1/2 tsp sugar
3/4 oz port
Pineapple spear

EL PRESIDENTE
Cocktail Glass Stir

1-1/2 oz gold rum
1/4 oz orange curacao
1/4 oz dry vermouth
1 dash grenadine

Variation Shake

1 oz lime juice
1/4 oz pineapple juice
1/4 oz grenadine
1-1/2 oz rum

Variation Stir

1-3/4 oz rum
3/4 oz dry vermouth
1 dash bitters

Variation Shake

1-1/2 oz gold rum
1/4 oz orange curacao
1/2 oz dry vermouth
1/4 oz grenadine
1/4 oz dark rum
1/4 oz lime juice

EMERALD
Cocktail Glass Stir

1 oz gin
3/4 oz Green Chartreuse
3/4 oz sweet vermouth
1 dash orange bitters
Cherry, Lemon twist

EMERALD ISLE
Cocktail Glass Stir

2 oz gin
1/4 oz green creme de menthe
3 dashes bitters

EMERALD MIST
Old Fashioned Glass Build

1-1/2 oz Irish Mist liqueur
3/4 oz blue curacao
Fill with ice

EMERGENCY
Cocktail Glass Shake

1 oz gin
1-1/2 oz orange juice
Sprinkle nutmeg

EMERSON
Cocktail Glass Shake

1/2 oz lime juice
1 oz Old Tom gin
3/4 oz sweet vermouth
1/4 oz maraschino liqueur

EMPIRE
Cocktail Glass Stir

1-1/2 oz gin
1/2 oz apple brandy
1/2 oz apricot flavored brandy
Cherry

EMPIRE PUNCH
Tall Glass Build

1/4 oz Benedictine
1/4 oz orange curacao
1/4 oz brandy
3 oz claret
Fill with ice, champagne
Fruit garnish

ENGLISH COBBLER
Hiball Glass Build

1/2 oz lemon juice
1/2 tsp sugar
1 oz strong tea
2 oz Jamaica rum
Fill with crushed ice
Berry garnish
Straws

ENGLISH HIBALL
Hiball Glass Build

3/4 oz gin
3/4 oz brandy
3/4 oz sweet vermouth
Fill with ice, Soda or ginger ale
Lemon twist

ENGLISH MULE
Tall Glass Build

3 oz green ginger wine
1-1/2 oz gin
2-1/2 oz orange juice
Fill with ice, soda

ENGLISH ROSE
Cocktail Glass — Shake

1 oz gin
1/2 oz apricot flavored brandy
1/2 oz dry vermouth
1/4 oz grenadine
1/4 oz lemon juice
Sugar frost glass rim
Cherry

E. NOS (or ENOS)
Cocktail Glass — Stir

1-3/4 oz gin
3/4 oz dry vermouth
1/4 oz Pernod
Cherry optional

EPEE
Cocktail Glass — Stir

2 oz Cognac
1/2 oz sweet vermouth

ERIN
Cocktail Glass — Stir

1-3/4 oz gin
3/4 oz green creme de menthe
Olive

Variation — Shake

1-1/2 oz gin
1/2 oz green creme de menthe
1/4 oz lemon juice
1/4 oz orange juice
1 egg white
Green cherry
Nutmeg optional

ERIN'S IRISH
Cocktail Glass — Shake

1-3/4 oz Irish whiskey
1/2 oz Green Chartreuse
1/4 oz green creme de menthe

ESKIMO
Large Cocktail Glass — Shake

2 oz brandy
1/4 oz maraschino liqueur
1/4 oz orange curacao
1 oz vanilla ice cream

ETCHINGS
Cocktail Glass — Shake

3/4 oz brandy
3/4 oz cherry flavored brandy
1/2 oz lemon juice
1/4 oz grenadine
1/4 oz orange curacao

ETHEL (DUFFY)
Cocktail Glass — Shake

1 oz apricot flavored brandy
3/4 oz white creme de menthe
3/4 oz curacao

ETON (BLAZER) HIBALL
Hiball Glass — Shake

1 oz English gin
1/2 oz Kirsch
1 oz lemon juice
1/2 tsp sugar
Fill with ice, soda

EUREKA
Cocktail Glass — Shake

1 oz gin
1/2 oz grenadine
1/2 oz lemon juice
1/2 oz orange juice

EVANS
Cocktail Glass — Stir

2 oz rye
1/4 oz apricot flavored brandy
1/4 oz orange curacao

EVERYBODY'S IRISH COCKTAIL
Cocktail Glass — Stir

2 oz Irish whiskey
1/4 oz Green Chartreuse
1/4 oz green creme de menthe
Olive

EVERY THING BUT
Large Cocktail Glass — Shake

3/4 oz gin
3/4 oz whiskey
3/4 oz lemon juice
3/4 oz orange juice
1 egg
3/4 tsp sugar
1/4 oz apricot flavored brandy

EVE'S GARDEN
Pony Glass — Build
Pousse cafe style

1/3 triple sec
1/3 creme d' Yvette
1/3 apricot flavored brandy
Float cream on top
Green cherry on a pick

EWING
Cocktail Glass — Stir

2-1/4 oz rye
1/4 oz bitters

(The) EXORCIST
Cocktail Glass — Shake

1-1/2 oz Tequila
3/4 oz lime juice
3/4 oz blue curacao

EXPORT CASSIS
Hiball Glass — Build

2 oz dry vermouth
1 oz creme de cassis
Fill with soda, ice

EXPOSITION
Cocktail Glass — Stir

1 oz dry vermouth
3/4 oz cherry flavored brandy
3/4 oz sloe gin

EXPRESS
Cocktail Glass — Stir

1-1/4 oz Scotch
1-1/4 oz sweet vermouth
1 dash orange bitters

EYE OPENER
Cocktail Glass — Shake

1 egg yolk
2 oz rum
1/2 tsp sugar
1/4 oz Pernod
1/4 oz orange curacao
1/4 oz white creme de cacao

Variation

Pernod or creme de cacao may be replaced with apricot flavored brandy, creme de noyeaux, grenadine, lemon juice, orgeat syrup, etc.

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FAIR AND WARMER COCKTAIL
Cocktail Glass — Stir

1-1/2 oz rum
3/4 oz sweet vermouth
1/4 oz orange curacao
Orange peel optional

Variation

3/4 oz sloe gin
3/4 oz Dubonnet
3/4 oz sherry
1/4 oz Benedictine

FAIRBANKS COCKTAIL
Cocktail Glass — Stir

3/4 oz gin
3/4 oz dry vermouth
3/4 oz apricot flavored brandy
1 dash lemon juice
1 dash grenadine
Cherry

Variation

1-3/4 oz gin
3/4 oz dry vermouth
2 dashes orange bitters
2 dashes creme de noyeaux
Cherry optional

FAIR WEATHER
Old Fashioned Glass — Build

1/2 tsp sugar
1 dash Angostura bitters
1 dash orange bitters
1/2 oz sweet vermouth
1 oz apple brandy

FAIRY BELLE
Cocktail Glass — Shake

1-1/2 oz gin
3/4 oz apricot flavored brandy
1/4 oz grenadine
1 egg white

FALKLAND ISLAND WARMER
Old Fashioned Glass — Build

1/4 oz lemon juice
1/4 tsp sugar
1 oz Drambuie
Fill with hot water

FALLEN ANGEL
Cocktail Glass — Shake

1 oz lemon (or lime) juice
1-1/2 oz gin
1 dash bitters
1/4 oz white creme de menthe

FALL RIVER
Cocktail Glass — Stir

1 oz gin
1 oz brandy
1/4 oz white creme de menthe
1/4 oz maraschino liqueur

FANCIULLI
Cocktail Glass — Build
Frappe style

Pack glass with crushed ice,
build to snow cone
Pour over ice:
1 oz Bourbon
1/2 oz sweet vermouth
1/4 oz Fernet Branca

FANCY
Cocktail Glass — Stir

2 oz Bourbon
1/2 oz orange curacao
2 dashes Angostura bitters
Lemon twist, Cherry

Variation: sugar glass rim

1 oz Cognac
1 dash bitters
Fill with champagne

FANCY BRANDY
Cocktail Glass — Shake

2 oz brandy
1/2 oz orange curacao
1 dash bitters
Lemon twist

FANCY FREE
Cocktail Glass — Stir

2 oz Bourbon
1/2 oz maraschino liqueur
1 dash Angostura bitters
1 dash orange bitters

FANCY GIN
Cocktail Glass — Shake

2 oz gin
1/2 oz orange curacao
1 dash bitters

FANCY SLING
Tall Glass — Shake

1 oz brandy
1 oz Benedictine
1 oz Pernod
1/2 oz lemon juice
1/2 oz maraschino liqueur
Fill with ice water or soda
Sprinkle nutmeg

FANCY SOUR
Old Fashioned Glass — Build

1 oz sweet vermouth
1 dash orange bitters
1 dash Angostura bitters
1/2 oz maraschino liqueur
1/2 oz lemon juice
Fill with ice

FANCY WHISKEY COCKTAIL
Cocktail Glass — Shake

2 oz whiskey
1/2 oz orange curacao
1 dash bitters
Lemon twist

FANDANGO
Cocktail Glass — Stir

1 oz gin
1 oz Izarra
1/2 oz vodka

FANS
Cocktail Glass — Shake

1-1/2 oz Scotch
1/2 oz Cointreau
1/2 oz grapefruit juice

FAN TAN
Cocktail Glass — Shake

1-1/2 oz ginger flavored brandy
1/2 oz lemon juice
1/2 egg white
1 dash Tabasco sauce

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FANTASIA
Cocktail Glass Shake

1 oz lime juice
1/2 oz Galliano
1/2 oz triple sec
1-1/2 oz Early Times

FANTASIO
Cocktail Glass Stir

1-1/4 oz brandy
3/4 oz dry vermouth
1/4 oz maraschino liqueur
1/4 oz white creme de menthe
(Substitute: gin for dry vermouth)

FARE THEE WELL
Cocktail Glass Stir

1-1/2 oz gin
1/2 oz dry vermouth
1/4 oz sweet vermouth
1/4 oz orange curacao

FARMER'S COCKTAIL
Cocktail Glass Stir

1-1/2 oz gin
1/2 oz sweet vermouth
1/2 oz dry vermouth
2 dashes bitters

FASCINATION
Cocktail Glass Shake

1 oz Pernod
1/2 oz Cointreau
Fill with soda, ice cube

FASCINATOR
Cocktail Glass Stir

1-3/4 oz gin
1/2 oz dry vermouth
1/4 oz Pernod
Mint sprig

FAVORITE
Cocktail Glass Stir

1-3/4 oz port
3/4 oz Cognac

FAVOURITE COCKTAIL
Cocktail Glass Shake

1/4 oz lemon juice
3/4 oz apricot flavored brandy
3/4 oz dry vermouth
3/4 oz gin
Cherry

FEDORA PUNCH
Hiball Glass Shake

1 oz lemon juice
1 tsp sugar
1 oz Cognac
1/2 oz Jamaica rum
1/2 oz Bourbon
1/2 oz orange curacao
Pour over crushed ice

FEMINA
Cocktail Glass Shake

1-1/2 oz brandy
1/2 oz Benedictine
1/2 oz orange juice
Orange slice

FERNET BRANCA COCKTAIL
Cocktail Glass Stir

1-1/2 oz gin
1/2 oz sweet vermouth
1/2 oz Fernet Branca
Cherry

FERN GULLY
Cocktail Glass Shake

1 oz rum
1/2 oz creme of coconut
1/4 oz orange juice
1/4 oz orgeat
1/2 oz lime juice
1 oz dark rum

FERN GULLY FIZZ
Tall Glass Shake

1 oz dark Jamaica rum
1 oz rum
1 oz pineapple juice
3/4 oz lime juice
Fill with soda, ice
Pineapple stick, Lime wheel

FESTIVAL
Cocktail Glass Shake

3/4 oz apricot flavored brandy
3/4 oz light creme de cacao
1 oz cream
1/4 oz grenadine

FIBBER McGEE
Cocktail Glass Stir

1-1/2 oz gin
1/2 oz grapefruit juice
1/2 oz sweet vermouth
2 dashes Angostura bitters

FIFTH AVENUE
Pony Glass Build
Pousse Cafe Style

1/3 creme de cacao
1/3 apricot flavored brandy
1/3 cream

Variation

Cocktail Glass Stir

1-1/2 oz gin
1/2 oz dry vermouth
1/2 oz Fernet Branca

FIFTY FIFTY
Cocktail Glass Stir

1-1/4 oz gin
1-1/4 oz dry vermouth
Olive

FIG LEAF
Cocktail Glass Shake

1/2 oz lime juice
3/4 oz rum
1-1/2 oz sweet vermouth
1 dash Angostura bitters
(Substitute: dry for sweet vermouth)

FILMOGRAPH
Cocktail Glass Stir

1-1/2 oz brandy
1/2 oz sirop de citron
1/2 oz cola

FIN DE SIECLE COCKTAIL
Cocktail Glass — Stir

1-1/2 oz English gin
3/4 oz sweet vermouth
1/4 oz Amer Picon
1 dash orange bitters

FINE AND DANDY
Cocktail Glass — Shake

1/2 oz lemon juice
1/2 oz triple sec (or Cointreau)
1-1/2 oz gin
(Optional: 1 dash bitters)
Cherry

FINO
Cocktail Glass — Stir

1-1/4 oz fino sherry
1-1/4 oz sweet vermouth
Lemon wedge

FINO MARTINI
Cocktail Glass — Stir

2 oz gin
1/2 oz fino sherry
Olive or Lemon twist

FINO RICKEY
Hiball Glass — Build

3/4 oz fino sherry
3/4 oz gin
Fill with soda, ice
Squeeze of lime
(Leave shell in glass)

FIORD
Cocktail Glass — Shake

1 oz brandy
1/2 oz Aquavit
1/2 oz orange juice
1/2 oz lime juice
1/2 oz grenadine

FIOUPE
Cocktail Glass — Stir

1 oz brandy
1 oz sweet vermouth
1/2 oz Benedictine
Lemon twist, Cherry

FIREMAN'S SOUR
Sour Glass — Shake

2 oz lime juice
1 tsp sugar
1/2 oz grenadine
2 oz rum
Fill with soda
Lime wheel, Cherry

FISH HOUSE PUNCH
Tall Glass — Build

1 oz lemon juice
1/2 tsp sugar
1 oz Jamaica rum
1 oz brandy
1 oz peach flavored brandy
Fill with ice, soda

FITCHETTE
Cocktail Glass — Stir

1-1/4 oz gin
3/4 oz sweet vermouth
1/2 oz Benedictine
1 dash orange bitters
Olive

FIVE FIFTEEN
Cocktail Glass — Shake

1 oz dry vermouth
1 oz orange curacao
1 oz cream
Sprinkle nutmeg

FIVE POUND NOTE
Hiball Glass — Build

1-1/2 oz Lochan Ora
Fill with bitter lemon or tonic
Squeeze of lime

FIZZES
(See Chapter 8)

FIZZ A LA VIOLETTE
Tall Glass — Shake

2 oz gin
1 oz creme de violette
1 egg white
1/2 tsp sugar
1/2 oz cream
1/2 oz lime juice
1 oz lemon juice
Fill with ice, soda

FLAG
Cocktail Glass — Shake

1/4 oz creme de violette
in bottom of glass
Then shake:
1-1/2 oz apricot brandy
1/4 oz orange curacao
Strain into glass - do not mix
Float 1 oz claret

FLAMBE
Cocktail Glass — Build

Pack glass with crushed ice
1 oz dry vermouth
1 oz lemon juice
Lemon wedge on top
Flame 1 oz Galliano
Pour over wedge

FLAME THROWER
Old Fashioned Glass — Build

1-1/2 oz vodka
3/4 oz Peter Heering

FLAMING HOOKER
Pony Glass — Build

3/4 oz Drambuie
1/4 oz 151 rum
Flame

FLAMING KAHLUA
Pony Glass — Build

3/4 oz Kahlua
1/4 oz flaming brandy
Flame

FLAMINGO
Cocktail Glass — Shake

1/2 oz lime juice
1 oz gin
1/2 oz apricot flavored brandy
1/4 oz grenadine

Variation

Tall Glass — Build

1-1/2 oz rum
1 dash Angostura bitters
Fill with 7 up, ice
Squeeze of lime

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FLAMING WITCH
Snifter (warmed) Build

1-1/2 oz Strega
Flame
Fill with 2 oz hot coffee or
Sip straight

FLANIGAN
Cocktail Glass Stir

1-1/2 oz Myer's Jamaica rum
1 oz sweet vermouth
1 dash Angostura bitters
1/2 tsp sugar

FLAPJACK
Cocktail Glass Shake

1-3/4 oz sherry
3/4 oz cream
1/4 tsp sugar

FLASH
Cocktail Glass Stir

3/4 oz Cointreau
3/4 oz Kirschwasser
3/4 oz Benedictine
3/4 oz maraschino liqueur

FLIPS
(See Chapter 8)

FLOOR POLISH
Cocktail Glass Shake

1 oz gin
1 oz pineapple juice
1/2 oz dry vermouth
1/2 oz sweet vermouth

FLORADORA COOLER
Tall Glass Build

1 oz lime juice
1/2 tsp sugar
1/2 oz grenadine
2 oz soda
Fill with ice
2 oz gin
Fill with soda or ginger ale

FLORIDA
Cocktail Glass Shake

1-1/2 oz grapefruit juice
3/4 oz Galliano
1 oz gin
1/4 oz Campari
Orange slice

Variation

1-1/4 oz orange juice
1/2 oz gin
1/4 oz Kirschwasser
1/4 oz triple sec
1/4 oz lemon juice
Sugar glass rim

Variation

1-1/2 oz gin
1 oz orange juice
1/2 tsp sugar

FLORIDA PUNCH
Cocktail Glass Shake

1 oz grapefruit juice
1 oz orange juice
1 oz dark rum
1/2 oz brandy

Variation:

Hiball Glass Build

2 oz Bourbon
2 oz pineapple juice
1/2 tsp sugar
Fill with crushed ice, soda
Fruit garnish

FLORIDA SPECIAL
Cocktail Glass Stir

1-1/2 oz rum
3/4 oz pineapple juice
1/4 oz dry vermouth
1/4 oz sweet vermouth

Variation

Tall Glass Build

2 oz gin
1-1/4 oz orange juice
Fill with ice, ginger ale
Orange peel spiral

FLORIDIAN
Cocktail Glass Shake

1-1/2 oz dry vermouth
1/2 oz forbidden fruit
1/4 oz Falernum
2 oz grapefruit juice
2 dashes orange bitters
Lime squeeze

Variation

1 oz gin
1 oz rum
1 oz orange juice

Variation Stir

1-1/2 oz rye
1/2 oz sweet vermouth
1/4 oz orange curacao
1/4 oz Amer Picon
1 dashes bitters
Lemon twist

FLORIDITA
Cocktail Glass Shake

1 oz lime juice
2 oz rum
1/4 oz grapefruit juice
1/4 oz maraschino liqueur
1/2 tsp sugar

FLU
Cocktail Glass Stir
(without ice)

2 oz rye
1/4 oz ginger brandy
1/4 oz rock candy syrup
1 pinch Jamaica ginger
1/2 oz lemon juice

FLUFFY RUFFLES
Cocktail Glass Stir

1-1/4 oz rum
1-1/4 oz sweet vermouth
Lemon twist

FLYING DUTCHMAN
Cocktail Glass Stir

Coat inside of glass with orange curacao - then add:
2-1/2 oz gin chilled in glass

FLYING FISH
Cocktail Glass Stir

1-3/4 oz gin
3/4 oz orange curacao

1/4 oz maraschino liqueur
1 dash peach bitters
(Substitute: Cordial Medoc for curacao and bitters)

FLYING FORTRESS
Cocktail Glass — Stir

1-1/2 oz Cognac
1/2 oz Cointreau
1/2 oz anisette
1 oz vodka

FLYING GRASSHOPPER
Cocktail Glass — Stir

3/4 oz green creme de menthe
3/4 oz light creme de cacao
1 oz vodka

FLYING HIGH
Large Cocktail Glass — Shake

1-1/2 oz gin
1 oz orange juice
1 oz Peter Herring
1/4 oz lemon juice
1 dash Angostura
1 egg white

FLYING SCOTCHMAN
Cocktail Glass — Stir

1-1/4 oz Scotch
1-1/4 oz sweet vermouth
1 dash bitters
1/4 tsp sugar

FLYING TIGER COCKTAIL
Cocktail Glass — Stir

1-3/4 oz rum
1/2 oz gin
1/4 oz grenadine
1 dash bitters
1/4 tsp sugar

Variation

Old Fashioned Glass — Build

3/4 oz vodka
3/4 oz white creme de menthe
3/4 oz Galliano

FOG CUTTER
Tall Glass — Shake

1-1/2 oz rum
1/2 oz brandy
1/4 oz gin
1-1/2 oz orange juice
1/2 oz lemon juice
1/2 oz orgeat
Fill with ice
Float sherry on top

FOGGY DAY
Old Fashioned Glass — Shake

1-1/2 oz gin
1/4 oz Pernod
Pour over ice
Lemon twist

FOG HORN
Hiball Glass — Build

1 oz lime juice
1-1/2 oz gin
Leave lime shell in glass
Fill with ice, ginger ale

Variation

1-1/2 oz gin
Lemon wedge
Fill with ice, ginger beer

(The) FORESTER
Cocktail Glass — Shake

1-1/2 oz Old Forester Bourbon
1/2 oz lemon juice
1/2 oz cherry juice
Cherry

FORT LAUDERDALE
Cocktail Glass — Shake

1-1/2 oz gold rum
1/2 oz sweet vermouth
1/4 oz lime juice
1/4 oz orange juice
Orange slice

FOR VISITING AUNTS
Tall Glass — Build

Iced tea
Fill with ice - and
Rum to taste

FOUR FLUSH (ER)
Cocktail Glass — Stir

1-1/2 oz rum
1/2 oz Swedish Punch
1/2 oz dry vermouth
1 dash grenadine or sugar syrup

FOURTH DEGREE
Cocktail Glass — Stir

3/4 oz gin
3/4 oz dry vermouth
3/4 oz sweet vermouth
1/4 oz Pernod
Lemon twist and/or cherry

Variation

1-3/4 oz gin
1/4 oz Pernod
1/2 oz sweet vermouth

FOXHOUND
Cocktail Glass — Shake

1-1/2 oz brandy
1-1/2 oz cranberry juice
1/4 oz kummel
1/4 oz lemon juice

FOX RIVER
Cocktail Glass — Stir

2 oz Bourbon or rye
1/2 oz light creme de cacao
4 dashes peach bitters
Lemon twist

FOX TROT
Cocktail Glass — Shake

1/2 oz lemon (or lime) juice
1-1/2 oz rum
1/2 oz orange curacao

FRAISE FIZZ
Tall Glass — Shake

1-1/2 oz gin
1 oz Chamberry Fraise
1/2 oz lemon juice
1 tsp sugar
Fill with soda, ice
Lemon twist, Strawberry

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FRANCES ANN
Cocktail Glass Stir

1-1/2 oz Scotch
1/2 oz dry vermouth
1/2 oz Cherry Heering

FRANCIS
Cocktail Glass Stir

1 oz gin
1 oz brandy
1/4 oz dry vermouth
1/4 oz Grand Marnier

FRANCIULLI
Cocktail Glass Build
Frappe style

Pack glass with crushed ice
pour over:
1 oz Bourbon
1/2 oz sweet vermouth
1/2 oz Fernet Branca

FRANGI PANGI
Large Cocktail Glass Shake

3/4 oz Galliano
1 oz rum
1/2 oz lime juice
1/4 tsp sugar
2 oz grape juice
Fill with crushed ice
Orange slice, Cherry

FRANKENJACK
Cocktail Glass Stir

1-1/4 oz gin
3/4 oz dry vermouth
1/4 oz triple sec (or Cointreau)
1/2 oz apricot flavored brandy
Cherry

FRANK'S REFRESHER
Hiball Glass Build

1-1/2 oz brandy
1/2 oz grenadine
Fill with champagne, ice

FRANK'S SPECIAL
Cocktail Glass Stir

1-1/2 oz gin
3/4 oz dry vermouth
1/4 oz peach flavored brandy

FRANK'S SPECIAL FIZZ
Tall Glass Shake

1 oz lemon juice
2 oz gin
1/2 tsp sugar
1/4 crushed peach
Fill with soda or champagne
Ice

FRANK SULLIVAN
Cocktail Glass Shake

3/4 oz lemon juice
3/4 oz Cointreau
3/4 oz brandy
3/4 oz Lillet

FRAPPE'S
(See Chapter 8)

FRAPPÉ with Pernod
Cocktail Glass Shake

Build crushed ice into snow cone in glass
then shake:
1-1/2 oz Pernod
1/2 oz anisette
2 dashes Angostura bitters
Pour over the ice

FREDDY FUDPUCKER
Tall Glass Build

1-1/2 oz Tequila
Fill with ice, orange juice
Float 3/4 oz Galliano

FREDDY'S SPECIAL
Cocktail Glass Shake

1 oz cream
1 oz Cognac
1 oz gin
1 oz Galliano

FREE SILVER
Tall Glass Shake

1/2 oz lemon juice
1/2 tsp sugar
1-1/2 oz Old Tom Gin
1/2 oz Jamaica rum
1/2 oz milk
Fill with soda, ice

FRENCH
Cocktail Glass Shake

1-1/2 oz gin
3/4 oz prunella
1/4 oz Kirschwasser
1 dash grenadine

FRENCH CHERRY
Old Fashioned Glass Build

1-1/2 oz dry vermouth
1/2 oz creme de Kirsch
Fill with ice

(The) FRENCH CONNECTION
Old Fashioned Glass Build

Fill with ice
1-1/2 oz Cognac or brandy
3/4 oz Amaretto

FRENCH CURACAO FRAPPE
Cocktail Glass Stir

Pack glass with crushed ice
Stir without ice:
1/2 oz Pernod
1/2 oz orange curacao
1/4 oz lemon juice
1/2 oz orange juice
Pour over ice
Orange slice

FRENCH FOAM
Tall Glass Build

1 tsp sugar
1 dash Angostura bitters
1/4 oz brandy
1/4 oz Kirschwasser
Fill with champagne
Float small scoop lemon sherbert

FRENCH KISS
Old Fashioned Glass Build

1-1/2 oz Bombay gin
1/2 oz Grand Marnier
Fill with ice

FRENCH MAMMA
Old Fashioned Glass Build

1-1/2 oz brandy
1/2 oz creme de cassis
Fill with ice

FRENCH MANHATTAN
Cocktail Glass — Stir

1-3/4 oz Dubonnet
3/4 oz dry vermouth

FRENCH ORANGE
Old Fashioned Glass — Build

1-1/2 oz dry vermouth
1/2 oz orange curacao
Fill with ice

FRENCH ROSE
Cocktail Glass — Stir

1-1/2 oz gin
1/2 oz cherry flavored brandy
1/2 oz cherry liqueur

FRENCH 75
Tall Glass — Build

1 oz lemon juice
2 tsp sugar, stir
2 oz gin
Fill with ice, champagne
Lemon wedge, Cherry, Orange slice
Serve with straws

FRENCH 95

Substitute Bourbon for the gin in FRENCH 75

FRENCH 125

Substitute brandy for the gin in FRENCH 75

FRENCH TRI COLOR
Pony Glass — Build
Pousse Cafe Style

1/3 grenadine
1/3 maraschino liqueur
1/3 creme d'Yvette

FRENCH TWIST
Champagne Glass — Blend

1 scoop vanilla ice cream
1 oz Benedictine
1/2 oz Pernod

FRENCH VERMOUTH COCKTAIL
Cocktail Glass — Stir

2 oz dry vermouth
2 dashes Angostura bitters
2 dashes orange bitters
Lemon twist, Olive

FRENCH WENCH
Hiball Glass — Build

2 oz Dubonnet
Fill with ice, ginger ale
Lime squeeze

FRIGID WITCH
Old Fashioned Glass — Build

Fill with crushed ice
1-1/2 oz Strega
Lime squeeze

FRISCO
Cocktail Glass — Stir

2 oz Bourbon
1/2 oz Benedictine
Lemon twist

FRISCO SOUR
Sour Glass — Shake

1/2 oz lemon juice
1/4 oz lime juice
3/4 oz Benedictine
1-1/4 oz whiskey
1/4 tsp sugar
Lemon wedge, Lime wheel

FROBISCHER
Tall Glass — Build

2 oz gin
1 dash bitters
Fill with champagne, ice
Lemon twist

FROSTY COFFEE ROYALE
Tall Glass — Build

1-1/2 tsp instant coffee
Fill with warm water until dissolved
1-1/2 oz brandy
Fill with ice, water
Top with whipped cream & chocolate curls
Cinammon stick

FROSTY DAWN
Cocktail Glass — Shake/Blend

1-1/2 oz rum
1 oz orange juice
1/2 oz Falernum
1/4 oz maraschino liqueur

FROTH BLOWER
Cocktail Glass — Shake

2 oz gin
1 egg white
1/4 oz grenadine

FROTHER

Same as FROTH BLOWER

FROU FROU
Cocktail Glass — Shake

1-1/2 oz gin
1/2 oz dry vermouth
1/2 oz sweet vermouth
Shake together with
Pineapple spear,
Orange slice.
Cherry

FROUPE
Cocktail Glass — Stir

1-1/4 oz sweet vermouth
1-1/4 brandy
1/4 oz Benedictine

FROZEN ABSINTHE
Hiball Glass — Shake

1-1/2 oz Pernod
1/2 tsp sugar
Pour into glass
Fill with soda, ice

FROZEN APPLE
Cocktail Glass — Blend

1-1/2 oz applejack
1/2 oz lime juice

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1/2 egg white
1 tsp sugar
Blend with a lot of crushed ice
Build into snow cone

FROZEN APPLE DAQUIRI
Large Cocktail Glass Blend

1-1/2 oz rum
1/2 oz applejack
1/2 oz lime juice
1 tsp sugar
Blend with a lot of crushed ice
Build into snow cone
Apple wedge, Cherry

FROZEN AQUAVIT
Cocktail Glass Blend

1-1/2 oz aquavit
1/2 oz lime juice
1/2 egg white
1 tsp sugar
1/4 oz Kirschwasser
Blend with a lot of crushed ice
Build into snow cone

FROZEN BAPPLE
Cocktail Glass Blend

1-1/2 oz applejack
1/2 oz creme de banana
1/2 oz lime juice
Blend with a lot of crushed ice
Build into snow cone
Apple wedge, Banana slice

FROZEN B.C.
Cocktail Glass Blend

1 oz creme de cassis
1 oz pineapple juice
1-1/2 oz brandy
Blend with a lot of crushed ice
Build into snow cone

FROZEN BERKELEY
Cocktail Glass Blend

1-1/2 oz rum
1/2 oz brandy
1/2 oz passion fruit syrup
1/2 oz lime juice
Blend with lots of ice
Build into snow cone

FROZEN BLACK TEQ
Cocktail Glass Blend

1-1/2 oz Tequila
1 oz blackberry liqueur
1/2 oz lemon juice
Blend with lots of crushed ice
Build into snow cone
Lemon wedge

FROZEN B.P. (Beepe)
Cocktail Glass Blend

1-1/2 oz brandy
1 oz port
1 egg
1 tsp sugar
Blend with lots of crushed ice
Build into snow cone
Dust with nutmeg

FROZEN BRUM
Cocktail Glass Blend

1-1/2 oz brandy
1 oz gold rum
1/2 oz lime juice
1 egg yolk
1-1/2 tsp sugar
Blend with lots of crushed ice
Build into snow cone

FROZEN DAIQUIRI
Large Cocktail Glass Blend

1-1/2 oz lime juice
1 tsp sugar
2 oz rum
Blend with lots of crushed ice
Build into snow cone
Float grenadine
Cherry

As with all "FROZEN" drinks, use Osterizer type blender and plenty of crushed ice.

Variations

Use different rums and floats, i.e. 1 oz light rum in drink & float 1 oz dark rum on top or 1/2 oz 151 rum, or - etc, etc.

FROZEN G.D.
Cocktail Glass Blend

1-1/2 oz rum
1 oz guava nectar
1/2 oz lime juice
1/4 oz creme de banana
Blend with lots of crushed ice
Build into snow cone

FROZEN GO
Cocktail Glass Blend

1-1/2 oz rum
3/4 oz guava nectar
1/2 oz lime juice
1/2 oz orange juice
Blend with lots of crushed ice
Build into snow cone

FROZEN MANDEE
Cocktail Glass Blend

1-1/2 oz rum
1 oz mango nectar
1/2 oz lime liqueur
1/2 oz lime juice
Blend with lots of crushed ice
Build into snow cone

FROZEN MATADOR
Cocktail Glass Blend

1-1/2 oz Tequila
2 oz pineapple juice
1/2 oz lime juice
Blend with lots of crushed ice
Build into snow cone

FROZEN M.D.
Cocktail Glass Blend

1-1/2 oz rum
1/2 oz green creme de menthe
1/2 oz lime juice
1/2 tsp sugar
Blend with lots of crushed ice
Build into snow cone

FROZEN PASSION
Cocktail Glass Blend

1-1/2 oz rum
1/2 oz passion fruit syrup
1/2 oz lime juice
1/2 oz orange juice
1/4 oz lemon juice
1/4 tsp sugar
Blend with lots of crushed ice
Build into snow cone

FROZEN PEACH DAIQUIRI
Large Cocktail Glass Blend

1-1/2 oz rum
1/2 oz lime juice
Several crushed peach slices
1/2 oz peach liqueur or
peach syrup
Blend with lots of crushed ice
Garnish with peach slice
(Optional: float grenadine)

FROZEN PINEAPPLE DAIQUIRI
Cocktail Glass Blend

1-1/2 oz rum
1/2 oz lime juice
1/2 tsp sugar
4 pineapple chunks
Blend with lots of crushed ice
Build into snow cone
Pineapple chunk

FROZEN RUSSIAN APPLE
Cocktail Glass Blend

1-1/2 oz vodka
1/2 oz applejack
1/2 oz lime juice
Several apple pieces
Blend with lots of crushed ice
Build into snow cone

FULL HOUSE
Cocktail Glass Stir

1-1/2 oz Bacardi rum
1/2 oz Swedish Punch
1/2 oz dry vermouth

Variation

1 oz applejack
1 oz Benedictine
1 oz Yellow Chartreuse
1 dash bitters

FUN AND GAMES
Cocktail Glass Shake

1-1/2 oz gin
1/2 oz creme de cassis
1/2 oz lemon juice
1 dash Angostura

FUN IN BED COCKTAIL
Cocktail Glass Shake

1-1/4 oz whiskey
1-1/4 oz grape juice

FURNACE CREEK COOLER
Tall Glass Shake

1-1/2 oz rum
1-1/2 oz apple juice
1/4 oz lemon juice
1/4 oz lime juice
1/4 oz maraschino liqueur
1/4 oz grenadine
Fill with ice, soda

FUZZY FIZZ
Hiball Glass Shake

2 oz creme de menthe
1 oz cream
Fill with soda, ice

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G & C
Pony Glass — Build

Fill with Galliano
Float cream on top

GALAXY
Tall Glass — Shake

1-1/2 oz Galliano
1/2 oz triple sec
3 oz orange juice
1 egg white
Pour into glass with ice
Orange slice

GALLIANO GIMLET
Hiball Glass — Shake

1-1/2 oz Galliano
1 oz dry vermouth
3/4 oz lime juice
1 dash bitters
Fill with soda, ice

GALLIANO L'AMORE
Pony Glass — Build
Pousse Cafe Style

1/3 white creme de menthe
1/3 dark creme de cacao
1/3 Galliano

GALLIANO ISLANDER
Double Old Fashioned Glass — Shake

1 oz Galliano
1/2 oz rum
2 oz Hawaiian Punch
1/4 oz lemon juice
Pour into glass with crushed ice
Lemon wedge
Flame 1 oz Galliano over wedge

GALLIANO MARGARITA
Cocktail Glass — Shake
(Salt rim)

1 oz Galliano
1 oz Tequila
1/2 oz lime juice

GALLIANO MEJICANO
Cocktail Glass — Shake
(Salt rim)

1 oz Galliano
1-1/2 oz Tequila
3/4 oz lime juice

GALLIANO MILKSHAKE
Tall Glass — Blend

2 oz Galliano
1 scoop vanilla ice cream
4 oz milk

GALLIANO MIST
Old Fashioned Glass — Build

Fill with crushed ice
1-1/2 oz Galliano
Lime squeeze

GALLIANO SCREWDRIVER
Tall Glass — Build

1 oz Galliano
Fill with ice, orange juice
1/4 oz lemon juice

GALLIANO TODDY
Old Fashioned Glass — Build

1 oz Galliano
1-1/2 oz brandy
1/4 oz grenadine
Fill with hot water
Lemon wedge

GALLIATINI
Cocktail Glass — Stir

1-3/4 oz vodka
3/4 oz Galliano
Lemon twist

GALLICE
Old Fashioned Glass — Build

3/4 oz Galliano
3/4 oz Grand Marnier
Fill with ice

GANGADINE
Cocktail Glass — Stir

1-3/4 oz gin
1/2 oz white creme de menthe
1/4 oz Pernod
1/4 oz grenadine or raspberry syrup or Frambosie

GARDEN OF EDEN
Pony Glass — Build
Pousse Cafe Style

1/2 oz creme de violette
1/2 oz apricot flavored brandy

GARDEN STARTER
Cocktail Glass — Shake

1 oz Galliano
1 oz apricot flavored brandy
1/2 oz white creme de menthe

(The) GASLIGHT
Cocktail Glass — Stir

1-3/4 oz Scotch
1/2 oz sweet vermouth
1/4 oz orange curacao
Orange peel
Float 1 dash Drambuie

GASPER
Cocktail Glass — Stir

1-3/4 oz gin
3/4 oz apricot flavored brandy
(Substitute: Pernod for brandy)

(The) GATSBY
Cocktail Glass — Shake

2 oz cream
3/4 oz Amaretto
3/4 oz light creme de cacao

GAUGUIN
Cocktail Glass — Shake

2 oz rum
1/2 oz passion fruit syrup
1/2 oz lemon juice
1/2 oz lime juice
Cherry

GAY GALLIANO
Cocktail Glass — Shake

1/2 oz lime juice
1-1/2 oz Mt Bay Barbados Rum
3/4 oz Galliano
Lime squeeze

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GAZETTE
Cocktail Glass — Stir

1-1/4 oz brandy
1 oz sweet vermouth
2 dashes lemon juice
Pinch of sugar to taste

GENE CORRIE
Cocktail Glass — Stir

1-1/4 oz gin
1-1/4 oz Pernod
Cherry

GENERAL HARRISON'S EGGNOG
Tall Glass — Shake

1 egg
1 tsp sugar
Fill with claret or sweet cider
Nutmeg

GENE TUNNEY
Cocktail Glass — Stir

1-3/4 oz English gin
3/4 oz dry vermouth
1 dash lemon juice
1 dash orange juice
Cherry

GENEVER COCKTAIL
Cocktail Glass — Stir

2 oz Holland's gin
2 dashes Angostura bitters

Variation — Shake

1-1/2 oz Genever gin
1/2 oz lime juice
1/2 oz orange juice
1 dash Angostura bitters
1/2 tsp sugar

GENOA
Cocktail Glass — Stir

1 oz gin
1/2 oz Sambuca
1/2 oz dry vermouth
1/2 oz Grappa
Olive

GENTLE JOHN
Cocktail Glass — Stir

1-3/4 oz Scotch
1/2 oz dry vermouth
1/4 oz Cointreau
1 dash bitters

GEORGE'S BEAUTY
Hiball Glass — Shake

1 oz lemon juice
1 tsp sugar
1 egg white
1-1/2 oz brandy
Fill with soda, ice

GEORGIA
Old Fashioned Glass or Snifter — Build

1-1/2 oz Courvoisier
1/2 oz Grand Marnier

GEORGIA MINT JULEP
Hiball Glass — Build

1 tsp sugar
4 sprigs mint muddled
Fill with crushed ice
1-1/2 oz brandy
1-1/2 oz apricot flavored brandy
Stir until glass frosts
Mint leaves
Serve with straws

GEORGIA RUM COOLER
Tall Glass — Shake

2-1/2 oz rum
Several salted peanuts
1/2 oz lemon juice
1/4 oz grenadine
1/4 oz Falernum
Fill with Squirt, ice
Cinnamon dash

GIBSON (See Chapter 8)
Cocktail Glass — Stir

2 oz gin
1/2 oz dry vermouth
Onion

GIBSON GIRL
Cocktail Glass — Stir

1-1/4 oz Old Tom gin
1-1/4 oz dry vermouth
Lemon twist

GIGOLA
Old Fashioned Glass — Build

1/2 oz honey
1-1/2 oz cream, stir
1-1/2 oz whiskey
Sprinkle nutmeg

GILDED LADY
Cocktail Glass — Shake

3/4 oz gin
3/4 oz rum
3/4 oz peach flavored brandy
3/4 oz orange juice

GILROY
Cocktail Glass — Shake

1/2 oz lemon juice
1/2 oz dry vermouth
3/4 oz cherry flavored brandy
3/4 oz gin
1 dash orange bitters

GIMBLET
Hiball Glass — Build

1-1/2 oz gin
1/2 oz Rose's Lime Juice
Fill with soda, ice

GIM GALLI
Cocktail Glass — Shake

1-1/2 oz vodka
1/2 oz Galliano
1/2 oz Rose's Lime Juice

GIMLET (See Chapter 8)
Cocktail Glass — Shake

1-3/4 oz gin or vodka
3/4 oz Rose's Lime Juice
Squeeze of lime or Green cherry

GIMLET HIBALL
Hiball Glass — Shake

2 oz gin
1 oz Rose's Lime Juice
Fill with soda, ice
(Substitute: fresh lime and sugar to taste)

GIN
Cocktail Glass — Stir

2-1/4 oz gin
2 dashes orange bitters
Orange peel or Lemon twist

GIN ALEXANDER
Cocktail Glass — Shake

2 oz cream
1 oz gin
1 oz light creme de cacao
Sprinkle nutmeg optional

GIN ALOHA
Cocktail Glass — Shake

1-1/2 oz gin
1/4 oz orange curacao
1/2 oz pineapple juice
3 dashes orange bitters
Cherry

GIN AND BITTERS
Old Fashioned Glass — Build

4 dashes bitters
Revolve glass until coated with bitters
2 oz gin
Serve with water chaser or on the rocks

GIN & CAMPARI
Cocktail Glass — Stir

1-1/4 oz gin
1-1/4 oz Campari
Orange peel

GIN & CAPE
Cocktail Glass — Stir

1-1/4 oz gin
1-1/4 oz Caperitif
Lemon twist

GIN & FRENCH
Cocktail Glass — Stir

Coat inside of glass with dry vermouth
2-1/4 oz gin

GIN & IT
Cocktail Glass — Stir
No Ice

1-3/4 oz gin
3/4 oz sweet vermouth
(Optional: Coat inside of glass with vermouth)
Note: "IT" is Italian Vermouth

GIN & LIME
Cocktail Glass — Shake

1-1/2 oz gin
1/2 oz lime juice
1/2 oz orange juice
1/4 oz Rose's Lime Juice
Sliver of lime

GIN & SIN
Cocktail Glass — Shake

2 oz gin
1/4 oz lemon juice
1/4 oz orange juice
1/4 oz grenadine

GIN & TONIC
Hiball Glass — Build

1-1/2 oz gin
Fill with tonic, ice
Squeeze of lime

GIN AQUAVIT
Cocktail Glass — Shake

1-1/2 oz gin
1/2 oz Aquavit
1/2 oz lemon juice
1 tsp sugar
1/2 egg white
1/4 oz cream

GIN BENSNAGAREE
Old Fashioned Glass — Build

1-1/4 oz gin
1/4 oz Benedictine
1/4 oz grapefruit juice
Fill with ice
Lemon wedge, nutmeg sprinkle

GIN BLIND
Cocktail Glass — Stir

1-3/4 oz gin
1/2 oz orange curacao
1/4 oz Cognac
1 dash orange bitters

GIN BRACE
Tall Glass — Shake

2 oz gin
1/2 oz catsup
1/2 oz lemon juice
1 dash Tobasco sauce
1 dash celery salt
1/4 oz worcestershire sauce
Fill with ice

GIN BUCK
Hiball Glass — Build

1-1/2 oz gin
Fill with ice, ginger ale
Squeeze of lemon (or lime)
Leave wedge in glass

GIN CASSIS
Cocktail Glass — Shake

1-1/2 oz gin
1/2 oz lemon juice
1/2 oz creme de cassis

GIN COBBLER
Double Old Fashioned Glass — Build

1 tsp sugar dissolved with soda
Fill glass with crushed ice
2 oz gin
Stir well
Fruit garnish
Serve with straws
(Dash of lemon or lime optional)

GIN COCKTAIL
Cocktail Glass — Stir

2-1/4 oz gin
2 dashes Angostura bitters
Lemon twist

GIN COOLER
Tall Glass — Build

1/2 tsp sugar dissolved in
2 oz soda

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Fill with ice
2 oz gin
Fill with soda or ginger ale
Orange spirals & Lemon peel

GIN CRUSTA
Cocktail Glass Shake
Sugar rim

Insert rind of 1 lemon in glass to form cup
1-1/2 oz gin
1/2 oz lemon juice
1 dash bitters
1/4 oz maraschino liqueur
1/2 oz triple sec

GIN CUP
Mug Build

1-1/2 oz gin
1/2 oz lemon juice
1/2 tsp sugar
Fill with ice, white wine

GIN DAIQUIRI
Cocktail Glass Shake

1-1/2 oz gin
1/2 oz rum
1/2 oz lime juice
1/2 tsp sugar

GIN DAISY
Large Cocktail Glass Shake

2 oz lemon juice
1 tsp sugar
1/2 oz grenadine
2-1/2 oz gin
1/2 oz orange juice

Variation

Hiball Glass Shake

1-1/2 oz gin
1/2 oz lemon juice
1/2 oz grenadine
Fill with soda, ice

GIN FIX
Hiball Glass Build

1 oz lemon juice
1 tsp sugar
Stir & fill glass with crushed ice
2-1/2 oz gin, stir
Lemon wedge
Serve with straws

GIN FIZZ
Hiball Glass Shake

1 oz lemon juice
1 tsp sugar
1-1/2 oz gin
Strain into glass
Fill with soda, stir

GIN GIMLET
Cocktail Glass Shake

1-3/4 oz gin
3/4 oz Rose's Lime Juice
Squeeze of lime
Green cherry

Variation

Hiball Glass Build

1-1/2 oz gin
1/2 oz lime (or orange) juice
1/2 tsp sugar
Fill with soda, ice

GINGER FIZZ
Hiball Glass Shake

1 oz lemon juice
1 tsp sugar
1-1/2 oz gin
Fill with ginger ale, ice

GINGER MIST
Hiball Glass Build

1-1/2 oz Irish Mist Liqueur
Fill with crushed ice & ginger ale

GINGER ROGERS
Cocktail Glass Stir

1-1/4 oz port
1-1/4 oz Cognac

GINGUIVITIS
Cocktail Glass Shake

1-1/2 oz gin
1-1/4 oz cream
1/4 oz grenadine

GIN HIBALL
Hiball Glass Build

1-1/2 oz gin
Fill with soda or ginger ale
Ice
Lemon twist

GIN HO
Old Fashioned Glass Build

2 oz gin
Fill with ice

GIN JULEP
Hiball Glass Build

Muddle 4 sprigs mint with
1/2 tsp sugar
Fill with crushed ice
2 oz gin
Stir until glass frosts
Sprigs of mint

GINKA
Cocktail Glass Stir

1-1/4 oz gin
1-1/4 oz vodka
1/2 oz dry vermouth
Lemon twist or Olive

GIN MILK PUNCH
Tall Glass Shake

1 tsp sugar
2 oz gin
6 oz milk
Sprinkle nutmeg

GIN MINT FIX
Hiball Glass Build

1 tsp sugar dissolved in water
2 oz gin
1/2 oz lemon juice
1/4 oz white creme de menthe
Fill with crushed ice, stir
Mint sprigs

GIN MINT PUNCH
Tall Glass Build

Muddle 4 mint sprigs with
1 tsp sugar &
1/2 oz lemon juice
2 oz gin
Fill with ice, ginger ale

GIN OLD FASHIONED
Old Fashioned Glass — Build

1/2 tsp sugar
2 dashes bitters
1-1/2 oz gin
Fill with ice
Cherry, orange slice, lemon twist

GIN ORANGUTAN
Cocktail Glass — Shake

1/2 oz lemon juice
1/2 tsp sugar
2 dashes orange bitters
2 oz gin

GIN PUFF
Hiball Glass — Build

2 oz gin
2 oz milk or cream
Fill with soda, several cubes

GIN PUNCH
Tall Glass — Build

1/2 tsp sugar
1 lemon twist
1 oz lemon juice
1/4 oz maraschino liqueur
2 oz gin
Fill with ice, soda, stir

GIN RICKEY
Hiball Glass — Build

Squeeze 1/2 lime in glass
(Leave shell in glass)
1-1/2 oz gin
Fill with soda, ice
(Optional: 1/4 tsp sugar or 1/4 oz grenadine)

Variation

1-1/2 oz gin
1 oz dry vermouth
1/4 oz grenadine
1/4 oz lemon juice
Fill with soda, ice

GIN SANGAREE
Hiball Glass — Build

1/2 tsp sugar dissolved in water
2 oz gin
Fill with soda, ice, stir
Float 1/2 oz port
Sprinkle nutmeg

GIN SCAFFA
Cocktail Glass — Stir in glass

1 dash Angostura bitters
1-1/2 oz gin
3/4 oz Benedictine

GINSICLE
Cocktail Glass — Build

Fill with shaved ice
1/2 oz sugar syrup
1-1/2 oz gin

GIN SIDECAR
Cocktail Glass — Shake

1 oz English gin
3/4 oz lemon juice
3/4 oz triple sec

GIN SLING
Old Fashioned Glass — Build

1 tsp sugar dissolved in water
2 oz gin
Several cubes
Orange peel

Variation

Hiball Glass — Build

1 tsp sugar
2 oz gin
Several cubes, fill with water or soda
(if hot water is used, sprinkle nutmeg)
Variation

Tall Glass — Build

1 tsp sugar
1/2 oz lemon juice
2 oz gin
Fill with soda, crushed ice
Optional: 1/4 oz sherry and/or pieces of fruit or berries)

GIN SMASH
Old Fashioned Glass — Build

1 tsp sugar dissolved with
1 oz soda
Muddle 4 mint sprigs
2 oz gin
Several ice cubes
Orange slice, Cherry,
Lemon twist

GIN SOUR
Sour Glass — Shake

1 oz lemon juice
1/2 tsp sugar
1-1/2 oz gin
Lemon wedge, Cherry
(Optional: 1/2 oz orange juice for "smoother" sour)

GIN SOUTHERN
Cocktail Glass — Shake

1-1/2 oz gin
1/2 oz Southern Comfort
1/4 oz lemon juice
1/4 oz grapefruit juice

Variation — Stir

2 oz gin
1/2 oz orange curacao
1 dash orange bitters

GIN SQUIRT
Hiball Glass — Build

1-1/2 oz gin
1 tsp sugar
1/4 oz grenadine
Fill with soda, ice
Pineapple chunk or
Strawberries, etc.

GIN STINGER
Cocktail Glass — Stir/Shake

1-3/4 oz gin
3/4 oz white creme de menthe

GIN SWIZZLE
Tall Glass — Build

1-1/2 oz lime juice
1 tsp sugar
2 oz soda
Fill with shaved ice
Stir thoroughly
2 dashes bitters
2 oz gin
Fill with soda,
Stir until glass frosts
Variation — Shake

1-1/2 oz lime (or lemon) juice
Egg white
1/2 oz brandy
1/2 oz dry vermouth
1/4 oz Cointreau
2 oz gin

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GIN TODDY
Old Fashioned Glass Build

1/2 tsp sugar dissolved in water
2 oz gin
Several ice cubes
Lemon twist

GIN TODDY (Hot)
Old Fashioned Glass Build

1/2 tsp sugar
Fill with hot water
2 oz gin
Lemon wedge
Nutmeg sprinkle

GIN ZOOM
Old Fashioned Glass Shake

Dissolve 1 tsp honey with
boiling water
1 tsp cream
2 oz gin

GLAD EYE
Cocktail Glass Shake

1-3/4 oz Pernod
3/4 oz Peppermint Schnapps

Variation

1-3/4 oz Pernod
3/4 oz white creme de menthe
Pour over packed ice
Frappe style

Variation

1/2 tsp sugar
2 sprigs muddled mint
2 oz Pernod

GLAMIS
Cocktail Glass Stir

1-1/2 oz Scotch
1 oz Calisaya bitters

GLASGOW
Cocktail Glass Shake

1-1/2 oz Scotch
3/4 oz lemon juice
1/4 oz dry vermouth
1/4 oz orgeat syrup

Variation Stir

1-3/4 oz Scotch
1/2 oz dry vermouth
1/4 oz Pernod
1 dash bitters

GLOGG (INDIVIDUAL)
Old Fashioned Glass Build

Heat in a small pot:
1/2 tsp sugar
1-1/2 oz claret
1-1/2 oz sherry
3/4 oz brandy
1 dash bitters
Raisins and/or cloves, orange peels, lemon twists, cinnamon sticks, etc., all heated together
Allow to simmer a while
Almond and Raisin garnish

GLOOM CHASER
Cocktail Glass Shake

1 oz lemon juice
1/2 oz orange curacao
3/4 oz Grand Marnier
1/4 oz grenadine

GLOOM LIFTER
Cocktail Glass Shake

1 oz lemon juice
1/2 tsp sugar
1/2 egg white
1/2 oz grenadine
1-1/2 oz whiskey (usually Irish)
1/4 oz brandy

GLOOM RAISER
Cocktail Glass Stir

1-1/2 oz gin
1/2 oz dry vermouth
1/4 oz grenadine
1/4 oz Pernod

GLORIA
Cocktail Glass Shake

1-1/2 oz gin
1/2 oz lemon juice
1 egg white
1 mint sprig
1/2 oz grenadine

Variation Stir

1 oz gin
1 oz dry vermouth
1/4 oz Cointreau
1/4 oz Campari

GLORIANA
Cocktail Glass Shake

3/4 oz lemon juice
1 oz apricot flavored brandy
3/4 oz gin

GLUEHWEIN
Old Fashioned Glass Build

Heat in small pot:
4 oz claret
3 sticks cinnamon
1/2 tsp sugar
2 orange peels
2 lemon peels
1 clove
Bring to a boil & serve

GOAT'S DELIGHT
Cocktail Glass Shake

3/4 oz brandy
3/4 oz Kirschwasser
1 oz cream
1/4 oz orgeat
1/4 oz Pernod

GODDESS (Of Love)
Cocktail Glass Shake

1-3/4 oz Pernod
3/4 oz anisette

(The) GODFATHER
Old Fashioned Glass Build

1-1/2 oz Scotch - or Bourbon - (see (The) BOSS)
1/2 oz Amaretto
Fill with ice

(The) GODMOTHER
Old Fashioned Glass Build

1 oz vodka
1 oz Amaretto
Fill with ice

GOLDEN APPLE
Cocktail Glass — Shake

3/4 oz apple brandy
3/4 oz white creme de cacao
1 oz Galliano
Coat glass rim with cherry juice
Dip rim into coconut snow

GOLDEN BUNNY
Cocktail Glass — Shake

1-1/2 oz lime juice
1 egg white
1/2 oz Galliano
1/2 oz dry sherry
1/2 oz Scotch

GOLDEN CADILLAC
Cocktail Glass — Shake

2 oz cream
1 oz Galliano
3/4 oz creme de cacao, light

GOLDEN CHAIN
Cocktail Glass — Shake

3/4 oz lime juice
1 oz Galliano
1 oz brandy
1 dash Yellow Chartreuse
Lime slice, Cherry

GOLDEN CLIPPER
Cocktail Glass — Shake

3/4 oz orange juice
3/4 oz rum
3/4 oz peach flavored brandy
3/4 oz gin

GOLDEN DAWN
Cocktail Glass — Shake

1-1/2 oz gin
1/2 oz orange juice
1/2 oz apricot flavored brandy

Variation

3/4 oz gin
3/4 oz apple brandy
3/4 oz apricot flavored brandy
1/4 oz orange juice
1/4 oz grenadine

Variation

3/4 oz gin
3/4 oz Bacardi rum
3/4 oz orange juice
1/4 oz Cointreau

GOLDEN DAZE

Same as original GOLDEN DAWN with more orange juice, less apricot flavored brandy etc.

GOLDEN DRAGON
Cocktail Glass — Shake

1 oz Galliano
3/4 oz light creme de cacao
1 egg yolk
1/4 oz cream

Variation

Pony Glass or Snifter — Build

3/4 oz Yellow Chartreuse
1/4 oz dry vermouth

GOLDEN DREAM
Cocktail Glass — Shake

1 oz Galliano
1/2 oz Cointreau or triple sec
1 oz orange juice
2 oz cream

GOLDEN EAGLE
Old Fashioned Glass — Build

1 oz Galliano
1 oz peppermint schnapps
Fill with ice

GOLDEN EARRING (s)
2 Pony Glasses — Shake

3/4 oz Galliano
1/2 oz anisette
1-1/2 oz cream

GOLDEN ERMINE
Cocktail Glass — Stir

1-1/2 oz gin
3/4 oz dry vermouth
1/4 oz sweet vermouth

GOLDEN FIZZ
Tall Glass — Shake

1 oz lemon juice
1 tsp sugar
1-1/2 oz gin
1 egg yolk
Fill with soda, ice

Variation

1 oz Galliano
2 dashes orange flower water
1 oz lemon (or lime) juice
2 oz cream
Fill with soda, ice

GOLDEN FRAPPE
Double Old Fashioned Glass — Shake

3 oz orange juice
1/2 oz lemon juice
1/2 tsp sugar
3 oz white port
Pour over crushed ice

GOLDEN FREEZE COLLINS
Tall Glass — Blend

Use lots of crushed ice
1 oz lemon juice
1 oz Galliano
1/2 oz triple sec
Top with soda
Fruit garnish

GOLDEN FROG
Cocktail Glass — Shake

1/2 oz Strega
3/4 oz lemon juice
1/2 oz Galliano
1/2 oz vodka

GOLDEN GATE
Tall Glass — Shake without ice

6 oz orange juice
1-1/2 oz gin

Variation

Cocktail Glass — Shake

3/4 oz gin
3/4 oz rum

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1/4 oz 151 rum
1/2 oz lemon juice
1/2 oz Falernum
1/2 oz creme de cacao, light
Orange slice curled on rim

GOLDEN GIN FIZZ

Same as GOLDEN FIZZ

GOLDEN GIRL
Cocktail Glass — Stir

1-3/4 oz gin
3/4 oz sherry
1 dash orange bitters
1 dash Angostura bitters

GOLDEN GLOVES
Cocktail Glass — Shake

1-1/2 oz gold rum
3/4 oz lemon (or lime) juice
1/2 tsp sugar
1/4 oz Cointreau
(May also be served over crushed ice frappe style)
Orange peel or Lemon twist

GOLDEN GLOW
Cocktail Glass — Shake

1 oz Galliano
1 oz Drambuie
1 oz gin

Variation

1/4 oz grenadine in bottom of glass
1/2 tsp sugar
1-1/2 oz Bourbon
1/2 oz rum
1 oz orange juice
1/2 oz lemon juice

GOLDEN GOPHER
Cocktail Glass — Shake

3/4 oz Galliano
3/4 oz brandy or Courvoisier
3/4 oz light creme de cacao
1-1/2 oz cream

Variation — Stir

1-3/4 oz brandy
3/4 oz light creme de cacao

GOLDEN HAZE
Old Fashioned Glass — Build
Cocktail Glass — Stir

2 oz vodka
1/2 oz Galliano

GOLDEN HORNET
Cocktail Glass — Stir

1-1/2 oz gin
1/2 oz sherry
1/2 oz Scotch
Lemon twist

GOLDEN LEMONADE
Tall Glass — Shake

2 oz lime juice
1 egg yolk
1 oz Amer Picon
2 tsp sugar
1-1/2 oz Eau de Vie Danzig
Fill with soda, ice

GOLDEN LILLIE
Cocktail Glass — Shake

1-1/2 oz Canadian whisky
1/2 oz Galliano
1/2 oz creme de banana

GOLDEN NUT
Cocktail Glass — Shake

3/4 oz Galliano
3/4 oz creme de noyeaux
1 oz cream

GOLDEN SCREW
Tall Glass — Build

4 oz orange juice
1-1/2 oz Galliano
Fill with ice

GOLDEN SLIPPER
Cocktail Glass — Stir

1-3/4 oz apricot brandy
3/4 oz Yellow Chartreuse
Float egg yolk on top

Variation — Shake

3/4 oz Yellow (or Green) Chartreuse
3/4 oz Eau de Vie Danzig
1 egg yolk

Variation — Build

1 oz Benedictine
Drop in 1 egg yolk
Float 1 oz goldwasser

GOLDEN SPIKE
Tall Glass — Build

4 oz orange juice
1-1/2 oz 100 proof vodka
1 oz brandy
Fill with ice

GOLDEN STING RAY
Old Fashioned Glass — Build

3/4 oz Galliano
1 oz Bourbon
Fill with ice

GOLD ERMINE
Cocktail Glass — Stir

1-3/4 oz gin
3/4 oz dry vermouth
1/4 oz sweet vermouth

GOLDFINGER
Cocktail Glass — Shake

1 oz pineapple juice
1-1/2 oz vodka
3/4 oz Galliano

GOLDFISH
Cocktail Glass — Shake

1 oz gin
1 oz goldwasser
1/2 oz Cointreau
1/2 oz lemon juice

GOLF
Cocktail Glass — Stir

1-3/4 oz gin
3/4 oz dry vermouth
2 dashes bitters

GOLF LINKS HIBALL
Hiball Glass — Shake

2 oz Bourbon
1/2 oz logenberry juice

1/4 oz pineapple juice
1/4 oz lemon juice
1/4 tsp sugar
Fill with soda, ice

GOOD FELLOW
Cocktail Glass — Shake

1-1/4 oz Benedictine
1-1/4 oz brandy
1 dash bitters
1 pinch sugar
Lemon twist

(The) GOOD LIFE
Old Fashioned Glass — Build

1-1/2 oz brandy
1/2 oz orange curacao
Fill with ice

GOOD MORNING FIZZ
Tall Glass — Shake

1 oz lemon juice
1 tsp sugar
2 oz gin
1/2 oz anisette
1 egg white
Fill with soda, ice

GOOSEBERRY
Cocktail Glass — Shake

3/4 oz whiskey
3/4 oz sherry
1 oz lemon juice
1 tsp sugar

GORDON
Cocktail Glass — Stir

2 oz Gordon's Gin (Imported)
1/2 oz Duff Gordon
Amontillado Sherry

GORILLA SWEAT
Old Fashioned Glass — Build

1/2 tsp sugar
1-1/2 oz Tequilla
Fill with boiling water
Stir in 1 pat butter
Sprinkle cinnamon and/or
Nutmeg or use
Cinnamon stick

GOSSAMER
Hiball Glass — Build

2 oz gin
1/2 oz white creme de menthe
Fill with champagne, ice
Orange slice

GRABA VODKA
Snifter — Build

3/4 oz vodka
3/4 oz brandy
3/4 oz Grand Marnier

GRADEAL (Special)
Cocktail Glass — Stir

1-1/2 oz rum
1/2 oz apricot flavored brandy
1/2 oz gin

Variation — Shake

1 oz rum
1/2 oz lemon juice
1/2 oz gin
1/2 oz apricot flavored brandy

GRANADA
Tall Glass — Shake

1 oz dry sherry
1 oz brandy
1/2 oz curacao
Fill with tonic, ice

GRAND
Cocktail Glass — Stir

1-1/2 oz Bourbon
3/4 oz sweet vermouth
1/4 oz anisette
Orange peel

(The) GRAND APPLE
Cocktail Glass — Stir

1-1/2 oz Calvados
1/2 oz Grand Marnier
1/2 oz Cognac
Lemon twist, Orange peel

GRAND BRETAGNA
Cocktail Glass — Shake

1-1/2 oz gin
1/2 oz apricot flavored brandy
1/2 oz lime juice
1/2 egg white
1 dash orange bitters
1/2 tsp sugar

Variation

Substitute Kirschwasser for brandy and peach for orange bitters. Add 1/4 oz Cordial Medoc

GRAND PLUM
Cocktail Glass — Stir

1-1/2 oz Grand Marnier
1/2 oz plum brandy (quetsch)
Pour over crushed ice
Frappe style

GRAND ROYAL
Cocktail Glass — Shake

1-1/2 oz gin
1/4 oz grenadine
1 oz lemon juice
1 egg
1/2 tsp sugar

GRAND ROYAL FIZZ
Hiball Glass — Shake

1/2 oz orange juice
1 oz lemon (or lime) juice
1 tsp sugar
2 oz gin
1/4 oz maraschino liqueur
1/2 oz cream
Fill with soda, ice
(Optional: add 1 egg and use tall glass)

GRAND SLAM
Cocktail Glass — Stir

1-1/2 oz Swedish Punch
1/2 oz sweet vermouth
1/2 oz dry vermouth

Variation — Shake

1/2 oz gin
1/2 oz brandy
3/4 oz apricot flavored brandy
1/2 oz lime juice

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GRANDVILLE
Cocktail Glass Shake

1-1/2 oz gin
1/4 oz Grand Marnier
1/4 oz Calvados
1/4 oz lemon juice

GRAPEFRUIT COCKTAIL
Cocktail Glass Shake

1-1/2 oz grapefruit juice
1/2 oz maraschino liqueur
1 oz gin
Cherry

GRAPEFRUIT COOLER
Tall Glass Shake

2 oz blended whiskey
4 oz grapefruit juice
1/4 oz lemon juice
1/4 oz grenadine
Fill with soda, ice
Lemon & orange slices

GRAPEFRUIT NOG
Tall Glass Shake

3 oz grapefruit juice
1 oz lemon juice
1/2 oz honey
1-1/2 oz brandy
1 egg
1/2 tsp sugar
Fill with ice

GRAPE VINE
Cocktail Glass Shake

1-1/2 oz gin
1/2 oz lemon juice
1/2 oz grape juice
Grenadine to taste

GRASSHOPPER
Cocktail Glass Shake

2 oz cream
3/4 oz green creme de menthe
1 oz light creme de cacao

GRAVEL GERTIE
Hiball Glass Build

1 oz vodka
1 oz tomato juice
1 oz clam juice
1 dash Tobasco
Fill with ice, stir

GREAT SECRET
Cocktail Glass Stir

1-3/4 oz gin
3/4 oz Lillet
1 dash Angostura bitters
Orange peel

GREEK BUCK
Hiball Glass Build

1-1/2 oz Metaxa
1/2 oz lemon juice
1/4 oz Ouzo
Fill with ginger ale, ice

GREEN BACK
Cocktail Glass Stir

2 oz gin
1/4 oz lime juice
1/4 oz green creme de menthe

GREENBRIAR
Cocktail Glass Stir

1-3/4 oz sherry
3/4 oz dry vermouth
1 dash peach bitters
1 mint sprig

Variation

1-1/4 oz gin
1-1/4 oz sweet vermouth
1 mint sprig

GREEN BULLET
Pony Glass Build

1/2 oz 151 rum
1/2 oz Green Chartreuse
Flame

GREEN DEVIL
Cocktail Glass Shake

1-1/2 oz gin
1/2 oz lime juice
1/4 oz green creme de menthe
Tear mint sprigs over drink,
Drop into glass

GREEN DRAGON
Cocktail Glass Shake

1/2 oz lemon juice
1/2 oz kummel
1-1/2 oz gin
1/2 oz green creme de menthe
4 dashes orange (or peach) bitters

Variation

1 oz green creme de menthe
1 oz vodka
1/2 oz Cointreau

Variation

1 oz green creme de menthe
1-1/2 oz milk
1-1/2 oz cream
1/2 oz Pernod

Variation Stir

1-1/4 oz Green Chartreuse
1-1/4 oz brandy (or Cognac)

Variation

Same as above but - Old Fashioned Glass on the rocks

Variation

Pony Glass Build

1/2 oz peach brandy
1/2 oz Green Chartreuse

GREEN EYES
Cocktail Glass Stir

1-1/2 oz Lillet
1/2 oz green creme de menthe
1 dash orange bitters
Green cherry

GREEN EYED MONSTER
Cocktail Glass Stir

1-1/4 oz Irish whiskey
1 oz sweet vermouth
1/4 oz green creme de menthe
1 dash bitters

GREEN FIZZ
Hiball Glass Shake

1 egg white
1 oz lemon juice

1-1/2 oz gin
1/4 oz green creme de menthe
3/4 tsp sugar
Fill with soda, ice

GREEN HOPPER
Pony Glass Build
Pousse Cafe Style

1/3 green creme de menthe
1/3 light creme de cacao
1/3 cream

GREEN HORNET
Old Fashioned Glass Build

1-1/2 oz whiskey
Float 1/2 oz green
creme de menthe
Serve with beer chaser

GREEN JADE
Cocktail Glass Shake

1 oz gin
1/2 oz green creme de menthe
1/2 egg white
1 oz cream
Green cherry, Mint sprig

GREEN LIZARD
Old Fashioned Glass Build

3/4 oz Green Chartreuse
1/4 oz 151 rum

Variation

Pony Glass Build

GREEN MIST
Cocktail Glass Stir

3/4 oz Galliano
3/4 oz sweet vermouth
3/4 oz dry vermouth
3/4 oz Green Chartreuse

GREEN ORCHID
Hiball Glass Shake

1 egg white
3/4 oz green creme de menthe
1/2 oz Pernod
Fill with soda, ice

GREEN ROOM
Cocktail Glass Stir

1-1/2 oz dry vermouth
3/4 oz brandy (or Cognac)
2 dashes orange curacao

GREEN SNATCHER
Old Fashioned Glass Build

1-1/2 oz Galliano
Squirt of tonic
Squeeze of lime

GREEN SPIDER
Old Fashioned Glass Build

1-1/2 oz vodka
1/2 oz green creme de menthe

GREEN STAR
Cocktail Glass

1-1/2 oz Kirschwasser
1/2 oz green creme de menthe
1/2 oz orange curacao
Sugar to taste

GREEN SWIZZLE
Tall Glass Build

1-1/2 oz gin
1-1/2 oz lime juice
1 tsp sugar
Fill with crushed ice
Stir until frosted
Fill with soda
Float 1/2 oz green
creme de menthe

GRENADIER
Cocktail Glass Stir

1-3/4 oz brandy
3/4 oz ginger flavored brandy
Sprinkle Jamaica ginger
1/4 tsp sugar

Variation Shake

Add 1/2 oz lemon juice

GRENADIER
Cocktail Glass Shake

1-1/4 oz Cognac
1-1/4 oz ginger wine
1/2 tsp sugar

GRENADINE COCKTAIL
Cocktail Glass Shake

1/2 oz grenadine
1/2 oz Pernod
1/2 oz white creme de menthe
1 oz gin

GRENADINE FIZZ
Hiball Glass Shake

1-1/2 oz gin
1 oz lemon juice
1 oz grenadine
Fill with soda, ice

GRENADINE RICKEY
Hiball Glass Build

3/4 oz lime juice
(Leave shell in glass)
1-1/2 oz grenadine
Fill with soda, ice

GREYHOUND
Tall Glass Build

1-1/2 oz vodka
Fill with ice, Grapefruit juice
(This is a SALTY DOG with no salt - or a TAILLESS DOG)

GUANABANA
Cocktail Glass Shake

1-1/2 oz rum
1 oz guanabana nectar
1/2 oz lime juice

GUARDS
Cocktail Glass Stir

1-3/4 oz gin
3/4 oz sweet vermouth
1/4 oz orange curacao
Orange peel and/or Cherry

GUAVA COOLER
Tall Glass Shake

1-1/2 oz rum
1-1/2 oz guava nectar
1/2 tsp sugar
1/2 oz maraschino liqueur
1/2 oz lemon juice
1/2 oz pineapple juice
Fill with soda, ice

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GUNGA DIN

Cocktail Glass Shake

1-3/4 oz gin
1/2 oz dry vermouth
3/4 oz orange juice
1 slice pineapple

GYPSY

Cocktail Glass Stir

1-1/4 oz gin (English)
1-1/4 oz sweet vermouth
Cherry

Variation

1-3/4 oz vodka
3/4 oz Benedictine
1 dash bitters

Variation Shake

1-1/2 oz vodka
1/2 oz Benedictine
1/4 oz lemon juice
1/4 oz orange juice
Orange slice

GYPSY PUNCH

Hiball Glass Build

1-1/2 oz rum
1/4 oz grenadine
1/2 oz lemon juice
1/4 tsp sugar
Fill with soda, ice
Sprinkle nutmeg

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HABITANT
Cocktail Glass Shake

1-1/2 oz Canadian whisky
1 oz lemon juice
1 tsp maple sugar syrup
Orange slice, Cherry
(Substitute: Cognac for the Canadian whisky)

HAGUE
Cocktail Glass Stir

1-1/2 oz Bourbon
3/4 oz Green Chartreuse
1/4 oz dry vermouth
Cherry

HAIR OF THE DOG
Cocktail Glass Shake

1-1/2 oz Scotch
1/2 oz cream
1/2 oz honey

HAITIAN COCKTAIL
Cocktail Glass Shake

1-1/2 oz Haitian rum
1 oz lime juice
1 tsp sugar

HAKAM
Cocktail Glass Stir

1-1/4 oz gin
1-1/4 oz sweet vermouth
1/4 oz orange curacao
(or Cointreau)
1 dash orange bitters
Cherry

H and H
Cocktail Glass Stir

1-3/4 oz gin
3/4 oz Lillet
1/4 oz orange curacao
Orange peel

(The) HAMLET
Hiball Glass Build

1-1/2 oz Aquavit
Fill with ice, bitter lemon

Variation

Cocktail Glass Stir

1 oz Peter Herring
1-1/2 oz Aquavit

HANKY PANKY
Cocktail Glass Stir

1-3/4 oz gin
3/4 oz sweet vermouth
1/4 oz Fernet Branca
Orange peel

HAOTE PIKIA
Tall Glass Build

1 oz okolehao
1 oz rum
1 dash Angostura bitters
Fill with lemon soda, ice

HAPPY THOUGHT
Cocktail Glass Shake

1/2 oz anisette
1/2 oz light creme de cacao
1/2 oz Cognac
1/2 oz creme de rose
1/2 oz white creme de menthe
1/2 oz creme de violette
Pour over crushed ice
Frappe style

HARBOR LIGHT
Pony Glass Build

3/4 oz Galliano
1/4 oz Metaxa
Flame

HARD FOUR
Cocktail Glass Shake

3/4 oz Galliano
3/4 oz parfait amor
3/4 oz Cognac
1/4 egg white

HARI KARI
Large Snifter Shake

1 oz lemon juice
1-1/2 oz whiskey
1/2 tsp sugar
Fill with Apollinaris water

HARLEM COCKTAIL
Cocktail Glass Shake

1-1/2 oz gin
3/4 oz pineapple juice
1/4 oz maraschino liqueur
Fresh pineapple pieces

HARMONY
Old Fashioned Glass Build

1-1/2 oz brandy
1/4 oz strawberry syrup
1/4 oz maraschino liqueur
1 dash orange bitters
Fill with ice

HARPO'S SPECIAL
Cocktail Glass Shake

1 oz lemon juice
1/2 tsp sugar
2 oz rum
1 dash bitters
1/2 oz orange curacao

HARRITY
Cocktail Glass Stir

1-1/2 oz whiskey
1 oz gin
1 dash bitters

HARROVIAN
Cocktail Glass Stir

2 oz gin
1 dash orange juice
1 dash lemon juice
1 dash Angostura bitters

HARRY LAUDER
Cocktail Glass Stir

1-1/4 oz Scotch
1-1/4 oz sweet vermouth
1/2 tsp sugar

HARRY'S
Cocktail Glass Shake

1-3/4 oz gin
3/4 oz sweet vermouth
1/4 oz Pernod
2 mint sprigs
Mint leaf

HARRY'S PICK ME UP
Hiball Glass — Build

1-1/2 oz brandy or Cognac
1/2 oz grenadine
1 oz lemon juice
Fill with chilled champagne

HARVARD
Cocktail Glass — Shake

1-1/2 oz brandy
3/4 oz sweet vermouth
1 dash bitters
1/4 oz grenadine
1/2 oz lemon juice

Variations

Omit bitters—or
Dry vermouth for sweet—or
Hiball glass ice & soda

HARVARD COOLER
Tall Glass — Build

1/2 tsp sugar dissolved
in 2 oz soda
Fill with ice
2 oz apple brandy
Fill with soda or ginger ale
Lemon spiral, Orange peel (Optional: 1/2 or 1 oz lemon juice)

HARVARD FIZZ
Hiball Glass — Build

1/2 oz sweet vermouth
1/4 tsp sugar
1 dash orange bitters
1-1/2 oz brandy
Fill with soda, ice

HARVARD SPECIAL
Hiball Glass — Build

1 oz Galliano
1 oz Pimm's No. 1
Fill with ice, ginger ale
Orange slice

HARVARD WINE
Large Cocktail Glass — Stir

1 oz dry vermouth
3/4 oz brandy
1 dash orange bitters
Fill with soda

HARVEY WALLBANGER
Tall Glass — Build

Fill with ice
1-1/2 oz vodka
Fill with orange juice
Float 3/4 oz Galliano

HASTY COCKTAIL
Cocktail Glass — Stir

1-1/2 oz gin
3/4 oz dry vermouth
1/4 oz grenadine
1 dash Pernod

HAVANA
Cocktail Glass — Stir

1-1/2 oz cream sherry
1-1/2 oz rum
1 dash lemon juice

Variation

1-1/4 oz apricot flavored
brandy
1/2 oz Swedish Punch
1/2 oz gin
1 dash lemon juice

Variation — Shake

1-1/4 oz pineapple juice
1-1/4 oz rum
1 dash lemon juice

HAVANA BEACH
Cocktail Glass — Shake

1-1/2 oz rum
1 oz pineapple juice
Sugar to taste

HAVANA CLUB
Cocktail Glass — Stir

1-3/4 oz gold rum
3/4 oz dry vermouth

HAVANA CLUB RICKEY
Hiball Glass — Build

Squeeze 1/2 lime in glass
Leave shell in glass
1-1/2 oz rum
Fill with ice, soda
Sugar to taste

HAVANA RAINBOW PLUS
Pony Glass — Build
Pousse Cafe Style

1/7 grenadine
1/7 anisette
1/7 parfait amour
1/7 green creme de menthe
1/7 orange curacao
1/7 yellow Chartreuse
1/7 Jamaica rum
Flame

HAVE A HEART
Cocktail Glass — Shake

1-1/2 oz gin
3/4 oz Swedish Punch
1/4 oz grenadine
3/4 oz lime juice
Pineapple spear, Cherry

HAVELOCK HIBALL
Hiball Glass — Build

1-1/2 oz brandy
3 oz ginger wine
Fill with soda, ice
Lemon twist

HAWAII
Cocktail Glass — Shake

1 oz gin
3/4 oz pineapple juice
1/2 egg white
1 dash bitters

HAWAIIAN
Cocktail Glass — Shake

1-1/2 oz gin
1/2 oz orange curacao
1/2 oz pineapple juice

Variation

1-1/2 oz gin
1/2 oz pineapple juice
1 dash orange bitters
1 egg white

Variation

1-1/2 oz gin
1/2 oz orange juice
1/2 oz orange curacao

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HAWAIIAN BRANDY
Cocktail Glass — Shake

1-1/2 oz apple brandy
1/2 oz pineapple juice
1/4 oz maraschino liqueur
1/4 oz lemon juice

HAWAIIAN BULL
Double Old Fashioned Glass — Build

1-1/2 oz Dewars W.L. Scotch
Fill with crushed ice &
Fresh pineapple
1/2 oz orgeat syrup

HAWAIIAN COOLER
Tall Glass — Blend

1-1/2 oz vodka
2 oz pineapple juice
1/4 oz green creme de menthe
1 slice fresh pineapple
Pineapple spear, cherry,
Mint sprig

Variation

Fill with ice
1-1/2 oz rye
Fill with soda
Lemon peel, Orange spiral

HAWAIIAN DAISY
Large Cocktail or Fizz Glass — Shake

1-1/2 oz rum
1/2 oz pineapple juice
1/4 oz lime juice
1/4 oz grenadine
Fill with soda
Float 1/4 oz 151 rum

HAWAIIAN EYE
Double Old Fashioned Glass — Blend

3 oz grapefruit juice
1-1/2 oz guava juice
3/4 oz Demerara 86° rum
3/4 oz Jamaica rum
1/4 oz gold rum
2 dashes Angostura bitters
1 dash rock candy syrup
Vanda orchid

HAWAIIAN SCREWDRIVER
Tall Glass — Build

1 oz Galliano
1 oz vodka
3 oz Hawaiian Orange Punch
1/4 oz lemon juice
Fill with ice
Lemon twist

H BOMB
Cocktail Glass — Shake

1/2 oz Yellow Chartreuse
1/2 oz Green Chartreuse
3/4 oz brandy
3/4 oz Bourbon

HEADLESS HORSEMAN
Tall Glass — Build

2 oz vodka
3 dashes bitters
Fill with ice, ginger ale
Orange slice

HEADLONG HALL
Cocktail Glass — Stir

1 oz gin
1 oz dry vermouth
1/4 oz Pernod
1/4 oz Benedictine

HEARN'S
Cocktail Glass — Stir

3/4 oz whiskey (Bourbon or Irish)
3/4 oz sweet vermouth
3/4 oz Pernod
1 dash bitters

HEARST
Cocktail Glass — Stir

1-1/4 oz gin
1-1/4 oz sweet vermouth
1 dash orange bitters
1 dash Angostura bitters

HEARTBEAT
Cocktail Glass — Shake

1 oz lemon juice
3/4 oz Galliano
1 oz vodka
1/4 oz Green Chartreuse

(The) HEATHER
Cocktail Glass — Stir

2 oz Scotch
1 dash Angostura bitters
1/2 oz dry vermouth
(1 dash orange bitters & 1/4 oz grenadine optional)

HEAT WAVE
Old Fashioned Glass — Build

1 oz dark Jamaican rum
1 oz triple sec
1 oz rock & rye
1/2 oz lemon juice
Fill with hot water
Orange slice, cinnamon stick

HELEN'S OWN
Cocktail Glass — Shake

1 oz gin
1 oz dry vermouth
1/4 oz apricot flavored brandy
1/4 oz orange juice

HELL
Old Fashioned Glass — Build

1-1/2 oz brandy
1/2 oz green creme de menthe
Sprinkle red pepper

HELON'S RUSSIAN
Old Fashioned Glass — Build

1 oz vodka
3/4 oz Kahlua
Fill with ice, Soda squirt
Squeeze of lime

HE LOVES ME
Cocktail Glass — Shake

1 oz gin
1/2 oz sweet vermouth
1/4 oz grenadine
1/4 oz pineapple juice
1 egg white
Pineapple spear

HERE'S HOW
Hiball Glass — Build

1-1/2 oz port
1-1/2 oz brandy
Add Jamaica ginger
Fill with soda, ice
Lemon twist, nutmeg sprinkle

HESITATION
Cocktail Glass — Stir

1-3/4 oz Swedish Punch
3/4 oz rye or Bourbon
1 dash lemon juice

HEY HEY
Cocktail Glass — Shake

3/4 oz lemon juice
3/4 oz Cointreau
3/4 oz brandy
3/4 oz Lillet

H. G. WELLS
Cocktail Glass — Stir

1-3/4 oz Bourbon
1/2 oz dry vermouth
1/4 oz Pernod
Lemon twist

HIBALLS
(See Chapter 8)

HIBISCUS
Cocktail Glass — Shake

1-1/2 oz rum
1/2 oz lemon juice
1/4 oz dry vermouth
1/4 oz grenadine

HIGH HAT
Cocktail Glass — Shake

1-1/2 oz rye
1/2 oz lemon juice
1/2 oz Peter Herring

Variation

1-1/4 oz brandy
1-1/4 oz grapefruit juice
Sugar to taste

HIGHLAND COCKTAIL
Cocktail Glass — Stir

1-1/4 oz Scotch
1-1/4 oz sweet vermouth
1 dash bitters

HIGHLAND COOLER
Tall Glass — Build

1/2 tsp sugar dissolved in
2 oz soda
Fill with ice
2 oz Scotch
Fill with soda or ginger ale
Lemon spirals, Orange peels
(Optional 1 dash lemon juice and 1 dash bitters)

HIGHLAND FLING
Cocktail Glass — Stir

1-3/4 oz Scotch
3/4 oz sweet vermouth
2 dashes orange bitters
Olive

Variation

Hiball Glass — Shake

1-1/2 oz Scotch
2 oz milk
1/2 tsp sugar
Fill with ice
Sprinkle nutmeg

HIGHLAND SCREW
Tall Glass — Build

1-1/2 oz Scotch
Fill with ice, orange juice

HIGHLAND WITCH
Old Fashioned Glass — Build

1-1/2 oz Scotch
3/4 oz Strega
Fill with ice
Orange slice

HIGH LIFE
Cocktail Glass — Shake

3/4 oz brandy
3/4 oz port
1/2 tsp sugar
1/2 egg white

HI HO
Cocktail Glass — Stir

1-3/4 oz gin
3/4 oz white port
1 dash orange bitters

HILL BILLY
Hiball Glass — Build

2 oz Georgia Moon
Corn Whiskey
Fill with ice and
Mountain Dew
Lemon twist

HILLIARD
Cocktail Glass — Stir

1-3/4 oz gin
3/4 oz sweet vermouth
1 dash Peychaud's bitters

HILLSBORO
Cocktail Glass — Stir

1-3/4 oz gin
3/4 oz dry vermouth
1 dash orange bitters
1 dash Angostura bitters

HILLYCROFT COOLER
Tall Glass — Build

2 oz gin
Fill with ice, ginger ale
Lemon twist

HOBBY
Cocktail Glass — Stir

1-1/4 oz Bourbon
1 oz gin
1/4 oz orange curacao
1 dash orange bitters

HOBSON
Cocktail Glass — Shake

1-1/2 oz sloe gin
1/2 oz orange curacao
1/4 oz Pernod

HOCUS POCUS
Cocktail Glass — Shake

1 oz gin
1 oz Cointreau
1 oz lemon juice
Pour over crushed ice
Frappe style

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HOFFMAN HOUSE
Cocktail Glass Stir

1-3/4 oz gin
3/4 oz dry vermouth
2 dashes orange bitters
Olive
(Substitute: Angostura for orange bitters and Lemon twists with Orange peels for olive)

HOFFMAN HOUSE FIZZ
Hiball Glass Shake

2 oz gin
1 oz lemon juice
1 tsp sugar
1/4 oz marachino liqueur
1/4 oz cream
Fill with soda, ice
(Optional: 1/4 oz grenadine & 1/2 oz orange juice)

HOLE IN ONE
Cocktail Glass Stir

1-1/2 oz Scotch
3/4 oz dry vermouth
1/4 oz lemon juice
1 dash orange bitters

HOLLAND HOUSE
Cocktail Glass Shake

1-3/4 oz Holland's gin
3/4 oz dry vermouth
1/2 oz lemon juice
1/4 oz maraschino liqueur
Fresh pineapple

HOLLAND HOUSE FIZZ
Hiball Glass Build

1-1/2 oz Holland's gin
1 oz lemon juice
1 tsp sugar
Fill with soda, ice

HOLLYWOOD
Cocktail Glass Shake

1-1/2 oz rum
1/2 egg white
1/2 oz grenadine
1/2 oz grapefruit juice
Nutmeg sprinkle
(Substitute 1/2 oz gin for 1/2 oz of the rum)

HOME ON THE RANGE
Cocktail Glass Stir

1 oz Bourbon
1 oz Dubonnet
1/2 oz Cointreau
1 dash Angostura bitters
Orange & Lemon peels

HOMESTEAD
Cocktail Glass Stir

1-3/4 oz gin
3/4 oz sweet vermouth
Orange slice
(Fruit may be muddled in mixer or cocktail glass)

Variation Shake

1 oz Galliano
3/4 oz orange juice
1/2 oz grenadine
1/2 oz cream
Pour over crushed ice
Frappe style

HONEYBEE
Cocktail Glass Shake

1-1/2 oz rum
3/4 oz lemon juice
1/2 oz honey

HONEYDEW COOLER
Tall Glass Blend

Several pieces of
Honeydew melon
1-1/2 oz gin
1/4 oz Pernod
1/4 oz cream
3/4 oz lemon juice
1/2 tsp sugar
Fill with soda, ice

HONEYMOON COCKTAIL
Cocktail Glass Shake

1 oz lemon juice
3/4 oz Benedictine
3/4 oz apple brandy
1/4 oz orange curacao

HONEYSUCKLE
Cocktail Glass Shake

1-1/2 oz gold rum
1/2 oz lime (or lemon) juice
1/2 oz honey

HONG KONG
Cocktail Glass Shake

1 oz gin
1 oz dry vermouth
1/4 oz lime juice
1 dash Angostura bitters
1/4 tsp sugar

Variation

1 oz gin
1/2 oz dry vermouth
1/2 oz orange juice
1/4 oz lemon juice
1/4 oz Kirschwasser

HONI HONI
Cocktail Glass Shake

1-1/2 oz rum
1/2 oz apricot flavored brandy
1/2 oz lemon juice

HONOLULU
Cocktail Glass Shake

1-1/2 oz gin
1/2 tsp sugar
1/4 oz lemon juice
1/4 oz pineapple juice
1/4 oz orange juice
1 dash bitters

Variation Stir

1 oz gin
3/4 oz maraschino liqueur
3/4 oz Benedictine

Variation

Fizz Glass Blend

1/2 slice fresh pineapple
1/2 oz lemon juice
1/4 oz rock candy syrup
1 dash grenadine
1-1/2 oz rum
Fill with crushed ice

HONOLULU CAFE
Cocktail Glass Shake

3/4 oz gin
3/4 oz dry vermouth
3/4 oz cream
1/2 oz pineapple juice

HONOLULU SILVER

Add 1 egg white to the basic HONOLULU

HONORABLE
Cocktail Glass — Stir

1-1/2 oz Bourbon
1/2 oz dry vermouth
1/2 oz sweet vermouth

HOOP LA
Cocktail Glass — Shake

3/4 oz brandy
3/4 oz lemon juice
3/4 oz Cointreau
1/2 oz Lillet

HOOSIER HONEY
Old Fashioned Glass — Build

1/2 oz Galliano
1/2 oz Scotch
1/2 oz white creme de menthe
Fill with ice

HOOT(s) MON
Cocktail Glass — Stir

1-1/2 oz Scotch
3/4 oz sweet vermouth
1/4 oz Benedictine
Lemon twist
(Substitute: 1/2 oz Lillet for Benedictine and 1/2 oz for 3/4 oz sweet vermouth)

HOOVER
Cocktail Glass — Stir

1-1/4 oz rum
1 oz sweet vermouth
1/4 oz orange curacao

HOP FROG
Cocktail Glass — Shake

1 oz brandy
1-1/2 oz lime juice
(Sweeten it up with what you want)

HOP TOAD
Cocktail Glass — Shake

1 oz lime (or lemon) juice
3/4 oz apricot flavored brandy
3/4 oz rum

HORNET
Tall Glass — Build

1 oz sloe gin
1/2 oz peppermint schnapps
Fill with ice, cola
Lemon wedge

HORSECAR
Cocktail Glass — Stir

1 oz rye
3/4 oz sweet vermouth
3/4 oz dry vermouth
1 dash Angostura bitters
Cherry

HORSE SHOE
Pony Glass or Old Fashioned Glass — Build

1/2 oz gin
1/2 oz anisette

HORSE'S HIBALL
Hiball Glass — Shake

2 oz brandy
1/4 oz Pernod
1/4 oz lemon juice
1 egg
1/2 tsp sugar
Fill with soda, ice
Nutmeg

HORSE'S NECK
Tall Glass — Build

Place lemon spiral in glass
Fill with ice, gingerale

HORSE'S NECK
(With a Kick)

Add 2 oz whiskey to HORSE'S NECK

Variation

2 oz brandy (or gin)
1 dash bitters
Fill with ice, ginger ale

HOT BENEFACTOR
Old Fashioned Glass — Build

2 lumps sugar dissolved in Hot water
1-1/2 oz Jamaica rum
2 oz burgundy
Fill with hot water
Lemon wedge, Nutmeg sprinkle

HOT BRANDY
Old Fashioned Glass — Build

1 tsp sugar
2 oz brandy
Fill with hot water
Nutmeg sprinkle

HOT BRANDY FLIP
Hiball Glass — Build

Mix together:
1 tsp sugar,
1-1/2 oz brandy
1 egg
Fill with hot milk
Nutmeg sprinkle

HOT BRICK TODDY
Old Fashioned Glass — Build

1/2 pat butter
1 tsp sugar
Several pinches cinnamon
Dissolve with hot water
Add
1-1/2 oz whiskey
Fill with boiling water

HOT BUTTERED RUM
Old Fashioned Glass or Mug — Build

1/2 tsp sugar
1 pat of butter
Fill with boiling water
1-1/2 oz rum
Sprinkle nutmeg

Variation

1-1/2 oz Jamaica rum
Lemon twist
1 cinnamon stick
1/2 pat butter
Fill with boiling cider or water

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Variation

Other spices, rums, liqueurs may be used to taste

Lemon wedge is optional

HOT BUTTERED RUM MIX

Mix together 1 pound brown sugar
1/4 pound butter
Whip until fluffy
Add 1/2 tsp nutmeg, cinnamon, salt, cloves and continue to mix until thoroughly fluffy

HOT BUTTERED RUM WITH MIX
Old Fashioned Glass Build
(Preheated)

1-1/2 oz rum
1 tsp premade mix
Stir
Fill with hot water

HOT BUTTERED RUM COW
Old Fashioned Glass Build
(Preheated)

1 tsp premade mix
1-1/2 oz rum
1/2 oz Jamaica rum
Stir
Fill with hot milk
Sprinkle nutmeg

HOT BUTTERED TODDY
Old Fashioned Glass Build
(preheated)

1-1/2 oz whiskey
1/2 oz orange juice
1/4 tsp sugar
Fill with hot water
Float 1/4 pat butter

HOT BUTTERED WINE
Old Fashioned Glass Build
(preheated)

Heat, but do not boil:
3 oz muscatel wine with
2 oz water
Pour into glass, add
1/4 tsp butter
1/2 oz maple syrup

HOT DECK
Cocktail Glass Shake

1-3/4 oz rye
1/2 oz sweet vermouth
1 dash Jamaican ginger

HOT DRAM(BUIE TODDY)
Old Fashioned Glass Build
(Preheated)

1/2 oz lemon juice
1-1/2 oz Drambuie
Fill with hot water
Orange slice, Lemon wedge
Stir with cinnamon stick

HOT EGGNOG
Hiball Glass Build
(Preheated)

Mix together: 1 egg &
1 tsp sugar
Add 1 oz rum
1 oz brandy
Fill with hot milk
Sprinkle nutmeg

HOTEL BRISTOL SPECIAL
Cocktail Glass Shake

1 oz Cointreau
1 oz peach brandy
Fill with crushed ice
Frappe style

HOTEL DRAKE VESUVIUS
Hiball Glass Shake

1 oz lemon juice
1/2 tsp sugar
1-1/2 oz orange juice
1 oz gold rum
1 oz Jamaica rum
1/2 oz grenadine
Fill with crushed ice
Fruit and mint sprig

HOTEL PLAZA
Cocktail Glass Stir

1 oz gin
3/4 oz sweet vermouth
3/4 oz dry vermouth
Fill with ice
Spear of pineapple
(Optional: muddle the pineapple spear)

HOT GIN
Old Fashioned Glass Build

1-1/2 oz gin
1 tsp sugar
1 oz lemon juice
Fill with hot water
Nutmeg sprinkle

HOT IRISH
Old Fashioned Glass Build

1 tsp sugar
1 oz lemon juice
Stir
Add 1-1/2 ox Irish whiskey
Fill with hot water
Sprinkle nutmeg
Lemon wedge

HOT LEMONADE
Hiball Glass Build

2 oz lemon juice
1 tsp sugar
Fill with hot water

HOT LIGHT
Pony Glass Build

1/2 oz orange curacao
1/2 oz 151 rum
Flame

HOT LOCOMOTIVE
Mug Mix

Mix together
1 egg yolk
1 tsp sugar
1 oz honey
4 oz wine
1/2 oz orange curacao
Heat to simmer
Lemon wedge, cinnamon pinch

HOT MILK PUNCH
Tall Glass Build

1-1/2 oz rum
1-1/2 oz brandy
1 tsp sugar
Fill with hot milk
Sprinkle nutmeg

HOT MINT BURGUNDY DELIGHT
Old Fashioned Glass Build

Muddle 3 mint sprigs, 1 tsp sugar, lemon twist, 1/2 oz maraschino cherry juice
Add 3 oz burgundy
Fill with hot water
Stir with cinnamon stick

HOT PORT FLIP
Mug (Preheated) Mix

Preheat:
3 oz port
1 oz Cognac
1/2 oz coffee
Beat 1 egg until foamy
Stir 1 oz heavy cream into egg
Combine the mixtures into the heated mug
Sprinkle nutmeg

HOT RUM
Old Fashioned Glass Build

1 tsp sugar
1 oz lemon juice
1-1/2 oz dark rum
Fill with hot water
Sprinkle nutmeg and/or Cinnamon

HOT RUM COW
Hiball Glass Build

1 tsp sugar
1 dash Angostura bitters
1-1/2 oz rum
Fill with hot milk
Sprinkle nutmeg

HOT RUM LEMONADE
Mug Build

1 tsp sugar
1 oz lemon juice
1-1/2 oz rum
Fill with hot water
Lemon wedge

HOT RUM SLING
Mug Build

1 tsp sugar
2 dashes bitters
1 oz lemon juice
2 oz rum
Fill with hot water

HOT RYE
Old Fashioned Glass Build

1 tsp sugar dissolved in a little hot water
1 piece cinnamon
2 oz rye
Fill with hot water
(1/2 oz lemon juice optional)

HOT SANGAREE(S)
Old Fashioned Glass Build

1 tsp sugar dissolved in hot water
add 2 oz brandy
Fill with hot water
Sprinkle nutmeg
(Use almost any liquor, port, sherry, gin, whiskey)

HOT SCOTCH
Old Fashioned Glass Build

1 tsp sugar
1/2 oz lemon juice
1-1/2 oz Scotch
Fill with hot water
Nutmeg

Variation

1/2 tsp sugar
1 oz lemon juice
1/2 oz Drambuie
1-1/2 oz Scotch
Fill with hot water

HOT SLING(S)
Old Fashioned Glass Build

1 tsp sugar dissolved in a little hot water
1 dash Angostura bitters
1 oz lemon juice
2 oz liquor (brandy, rum, whiskey, gin, etc)
Fill with hot water

HOT SPOT
Old Fashioned Glass Shake

1 oz Galliano
1/2 oz brandy
1/2 oz ginger wine
Fill with ice
Lemon & orange slices

HOT SPRINGS
Cocktail Glass Shake

1-1/2 oz white wine
1/2 oz pineapple juice
1/4 oz maraschino liqueur
1 dash orange bitters

HOT TODDY
Old Fashioned Glass Build

1 tsp sugar, cloves, cinnamon stick, lemon wedge, etc.
2 oz liquor of choice
Fill with hot water
Nutmeg

HOT TODDY, SPECIAL
Old Fashioned Glass Build

1 oz lime juice
1/2 oz Drambuie
1/4 oz grenadine
1-1/2 oz Scotch
Fill with hot water
(Various sweet liqueurs and juices of personal choice may be used)

HOT WHISKEY LEMONADE
Tall Glass Build

1-1/2 oz lemon juice
1 tsp sugar
1-1/2 oz whiskey
Fill with hot water
Nutmeg

HOT WINE LEMONADE
Tall Glass Build

1-1/2 oz lemon juice
1 tsp sugar
2 oz red wine
Fill with hot water
Lemon twist

HOUR GLASS HIBALL
Hiball Glass Shake

1 oz Cognac
1/2 oz Pernod
1/2 oz Cointreau
Fill with soda, ice
Lemon twist

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H.P.W.
Cocktail Glass — Stir

2 oz gin
1/4 oz dry vermouth
1/4 oz sweet vermouth
Orange peel

Variation

1-1/4 oz Old Tom gin
1-1/4 oz dry vermouth
Orange peel

Variation

1-1/4 oz Old Tom gin
1 oz sweet vermouth
1/4 oz Kirschwasser

H.R.W.
Cocktail Glass — Shake

Muddle several cherries
Shake with
1-3/4 oz gin
3/4 oz dry vermouth

HUAPALA
Cocktail Glass — Shake

1/2 oz lime juice
3/4 oz gin
1 oz rum
1/4 oz grenadine

HUDSON BAY
Cocktail Glass — Shake

1 oz gin
1/2 oz sherry
1/2 oz orange juice
1/4 oz lime juice
1/4 oz rum
Lime squeeze

HUGO BRACER
Cocktail Glass — Shake

1 oz lime juice
1 oz apple brandy
1/2 oz Amer Picon
1/2 oz grenadine

HUGO RICKEY
Hiball Glass — Build

3/4 oz lime juice
Leave 1/2 shell in glass
1-1/2 oz gin
1/2 oz grenadine
Fill with soda, ice
Pineapple spear

HUGO SPECIAL
Old Fashioned Glass — Build

Muddle orange slices and
Pineapple slices in glass
add
1-1/2 oz gin
3/4 oz sweet vermouth
Fill with ice

HUKILLAU
Double Old Fashioned Glass — Blend

1 oz lemon juice
2 oz orange juice
1-1/2 oz gold rum
1/2 oz Demerara Rum
1/2 oz orgeat syrup
Fruit stick, Mint sprig
Fill with crushed ice

HULA HULA
Cocktail Glass — Shake

1-1/2 oz gin
1 oz orange juice
1/4 tsp sugar
(substitute 1/4 oz orange curacao for the sugar)

HUMPTY DUMPTY
Cocktail Glass — Stir

1-3/4 oz dry vermouth
3/4 oz maraschino liqueur

HUNDRED PER CENT
Cocktail Glass — Shake

1-3/4 oz Swedish Punch
1/2 oz orange juice
1/4 oz lemon juice
1 dash grenadine

HUNTSMAN
Cocktail Glass — Shake

3/4 oz lime juice
1/2 oz Jamaican rum
1-1/4 oz vodka
1/2 tsp sugar

HURRICANE
Cocktail Glass — Shake

3/4 oz gin
3/4 oz whiskey
3/4 oz white creme de menthe
3/4 oz lemon juice

Variation

1/2 oz lime juice
1 oz rum
1 oz gold rum
1/2 oz passion fruit syrup

HURRICANE PUNCH
Hiball Glass — Shake

1 oz lemon juice
1 oz lime juice
2 oz passion fruit syrup
2 oz rum
Fill with crushed ice
Pineapple spear, mint sprigs

Variation — Build

2 oz Bacardi dark rum
2 oz Hawaiian Punch
1 oz lemon juice
Fill with crushed ice
Orange slice, Cherry

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IAN'S FIZZ
Hiball Glass Shake

1 oz lemon juice
1/2 oz Cointreau
1/2 oz orgeat syrup
1/2 oz orange juice
1-1/2 oz gin
Fill with soda, ice

I.B.F. PICK ME UP
Hiball Glass Build

1-1/2 oz brandy
1/4 oz orange curacao
1/4 oz Fernet Branca
Fill with champagne, ice
Lemon twist

ICE CREAM FLIP
Flip or Sour or Shake
Cocktail Glass

1 egg
1 oz maraschino liqueur
1 oz orange curacao
1 scoop vanilla ice cream
Nutmeg

ICED RUM COFFEE
Tall Glass Shake

1-1/2 oz rum
1/2 oz Jamaican rum
Sugar to taste
Fill with coffee
Whipped cream

ICED RUM TEA
Tall Glass Build

1-1/2 oz rum
1/2 oz 151 rum
1 tsp sugar
1/2 oz Falernum
1/2 oz lemon juice
Fill with tea, ice
Lemon wedge

ICHIBIEN
Hiball Glass Shake

1 oz brandy
1/2 oz orange curacao
1 egg yoke
Fill with milk
Nutmeg

IDEAL COCKTAIL
Cocktail Glass Shake

1 oz gin
1 oz dry vermouth
1 dash maraschino liqueur
1/4 oz grapefruit
(or lemon) juice
Cherry

Variation

1 oz dry vermouth
1 oz gin
1/4 oz grapefruit
(or lemon) juice
1 dash Angostura bitters
1/4 tsp sugar

Variation

Cocktail Glass Stir

1-3/4 oz gin
3/4 oz sweet vermouth

I DIED
Old Fashioned Glass Build

1 oz rum
1 oz apricot flavored
brandy
Fill with ice
Splash of water

I DON'T CARE
Cocktail Glass Shake

1 oz Bourbon
1 oz white creme de menthe
1/2 oz grenadine

I DON'T KNOW
Cocktail Glass Shake

1-1/2 oz cream
3/4 oz Cheri Suisse
3/4 oz light creme de cacao

IGUANA
Old Fashioned Glass Build

3/4 oz Tequila
3/4 oz vodka
1 oz Kahlua
Fill with ice

Variation

3/4 oz vodka
3/4 oz Tequila
3/4 oz Kahlua
Lime squeeze

IL MAGNIFICO
Cocktail Glass Shake

3/4 oz Tuaca
3/4 oz orange curacao
1 oz cream

IMPERIAL
Cocktail Glass Stir

1-1/4 oz dry vermouth
1-1/4 oz gin
1 dash bitters
1/4 tsp maraschino liqueur
Cherry or Olive

Variation

Cocktail Glass Shake

3/4 oz orange curacao
3/4 oz port
1 oz Cognac

IMPERIAL DELIGHT
Hiball Glass Build

1 oz brandy
1/4 oz Fernet Branca
1/4 oz orange curacao
Fill with champagne, ice

IMPERIAL FIZZ
Hiball Glass Shake

1 oz lemon juice
1/2 oz rum
1-1/2 oz whiskey (Bourbon
or rye)
1 tsp sugar
Fill with soda, ice

Variation

1 oz lemon juice
1-1/2 oz Bourbon or rye
1/2 tsp sugar
Fill with champagne, ice

IMPERIAL HOTEL FIZZ
Hiball Glass — Shake

1-1/2 oz Bourbon
1/2 oz rum
1/4 oz lemon juice
1/2 oz lime juice
1/2 tsp sugar
Fill with soda

IMPERIAL PUNCH
Tall Glass — Shake

1-1/2 oz Bourbon
1/2 oz orange curacao
1/2 oz lemon juice
Fill with champagne, ice
Fruit

INCA
Cocktail Glass — Stir

3/4 oz gin
3/4 oz sherry
1/2 oz dry vermouth
1/2 oz sweet vermouth
1 dash orgeat syrup
1 dash orange (or Angostura bitters)

INCOME TAX COCKTAIL
Cocktail Glass — Shake

1-1/4 oz gin
3/4 oz orange juice
1/4 oz dry vermouth
1/4 oz sweet vermouth
1 dash bitters

INDEPENDENCE SWIZZLE
Tall Glass — Shake

2 oz dark rum
3 dashes Angostura bitters
1/4 oz honey
1/2 oz lime juice
1 tsp sugar
Fill with crushed ice
Swizzle thoroughly
Until glass frosts
Lime wheel

INDIAN
Cocktail Glass — Shake

1-1/2 oz sloe gin
1/2 oz dry vermouth
1 dash orange bitters

INDIAN RIVER
Cocktail Glass — Shake

1-1/2 oz whiskey
1/2 oz grapefruit juice
1/4 oz grenadine (or raspberry liqueur)
1/4 oz sweet vermouth

INDISPENSABLE
Cocktail Glass — Stir

1-1/2 oz gin
1/2 oz dry vermouth
1/2 oz sweet vermouth
1/4 oz Pernod

INFERNO
Cocktail Glass — Build
(Sugar rim)

1-1/4 oz Tuaca—Flame
Fill with hot coffee
Whipped cream

INK STREET
Cocktail Glass — Shake

1-1/2 oz rye
1/2 oz orange juice
1/2 oz lemon juice
Sugar to taste

INSTANT EGGNOG
Hiball Glass — Build

1 oz Bourbon
1 oz rum
Vanilla ice cream to fill
Stir until creamy
Nutmeg

INTERNATIONAL STINGER
Old Fashioned Glass — Build

1 oz Galliano
3/4 oz Metaxa
Fill with ice

IRIS
Cocktail Glass — Shake

1-1/2 oz brandy
1/2 oz sweet vermouth
1/2 oz lemon juice
Sugar to taste

Variation

3/4 oz gin
3/4 oz sherry
1/2 oz dry vermouth
1 dash bitters
1/4 oz orgeat syrup

IRISH CAN SANG(AREE)
Old Fashioned Glass — Build

1-1/4 oz Canadian whiskey
1/2 oz Irish Mist
1/4 oz orange juice
Fill with ice
Nutmeg

IRISH COCKTAIL
Cocktail Glass — Stir

1-1/2 oz Irish whiskey
1/4 oz Pernod
1/4 oz orange curacao
1 dash maraschino liqueur
1 dash Angostura bitters
Orange peel, or Lemon twist

Variation

1-3/4 oz Irish whiskey
3/4 oz sweet vermouth
Cherry
(Substitute dry for sweet vermouth—or—half dry and half sweet vermouth)

Variation — Shake

1-3/4 oz dry vermouth
3/4 oz green creme de menthe
1 dash orange bitters

IRISH COFFEE
Cup or Fizz Glass — Build

1 tsp sugar (white or brown)
1-1/2 oz Irish whiskey
Fill with hot black coffee
Whipped cream

IRISH COFFEE DELUXE
Cup or Fizz Glass — Build

1-1/2 oz Irish whiskey
1/2 or 3/4 oz dark creme de cacao
Fill with hot black coffee
Whipped cream

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IRISH COFFEE SUPREME
Cup or Fizz Glass Build

1-1/2 oz Irish whiskey
1/2 oz Irish Mist
Fill with hot black coffee
Whipped cream
(Float green creme de menthe optional)

IRISH COFFEE
A LA KAHLUA
Cup or Fizz Glass Build

1-1/2 oz Irish whiskey
3/4 oz Kahlua
Fill with hot black coffee
Whipped cream
Float Kahlua on top of cream

IRISH COOLER
Tall Glass Build

1-1/2 oz Irish whiskey
Fill with ice, soda
Lemon & Orange spirals

IRISH DREAM
Cocktail Glass Shake

1 oz cream
1/2 oz Galliano
1/2 oz white creme de cacao
1/2 oz green creme do menthe

IRISH ELEGANCE
Cocktail Glass Shake

1 oz lime juice
1/2 oz pineapple juice
1 tsp sugar
1/4 oz creme de violette
1/2 oz brandy
1-1/2 oz rum

IRISH FIX
Hiball Glass Build

1 tsp sugar dissolved
in water
1-1/2 oz Irish whiskey
1/2 oz lemon juice
Fill with crushed ice
Orange slice, lemon wedge

IRISH FIZZ
Hiball Glass Shake

1 oz lemon juice
1/2 tsp sugar
1/2 oz orange curacao
1-1/2 oz Irish whiskey
Fill with soda, ice

IRISH RICKEY
Hiball Glass Build

1/2 oz lime juice
Leave 1/2 lime shell in glass
1-1/2 oz Irish whiskey
Fill with soda, ice

IRISH ROSE
Cocktail Glass Shake

1-1/2 oz Irish whiskey
1/2 oz lemon juice
1/2 oz grenadine

IRISH SHILLELAGH
Hiball Glass Shake

1 oz lemon juice
1 tsp sugar
1-1/2 oz Irish whiskey
1/2 oz sloe gin
1/2 oz rum
Several peach pieces
Fill with crushed ice
Fruit

IRISH WHISKEY COCKTAIL
Cocktail Glass Stir

2 oz Irish whiskey
1/4 oz orange curacao
1/4 oz Pernod
1 dash maraschino liqueur
1 dash bitters
Olive

IRISH WHISKEY HIBALL
Hiball Glass Build

1-1/2 oz Irish whiskey
Fill with soda or ginger ale
Ice
Lemon twist

IRRESISTIBLE
Cocktail Glass Shake

1-1/2 oz rum
1/2 oz sweet vermouth
1/4 oz lemon juice
1/4 oz Benedictine
(Substitute: 1/4 oz apricot flavored brandy for Benedictine)

ISABELITA
Cocktail Glass Shake

1-1/2 oz gin
1/2 oz orange juice
1/2 oz sweet vermouth
1/4 oz grenadine

ISLANDER
Cocktail Glass Blend

1 oz Tuaca
1 oz rum
1 oz cream
1 Scoop vanilla ice cream

ISLAND IN THE SUN
Tall Glass Shake

1 oz Galliano
2 oz pineapple juice
1/2 oz dark rum
1/2 oz apricot flavored brandy
1/2 oz lemon juice
Sugar to taste
Fill with ice
Orange slice, Cherry

I.T. (ITALIAN TEA)
Cup Build

1 oz Galliano
Fill with hot tea
Lemon wedge

ITALIAN
Cocktail Glass Stir
1-3/4 oz sweet vermouth
3/4 oz Fernet Branca
1 dash Pernod
1/4 tsp sugar

ITALIAN BANANA
Old Fashioned Glass Build

3/4 oz Tuaca
3/4 oz creme de banana
1/2 oz vodka
Fill with ice

ITALIAN EGGNOG
Hiball Glass Shake

1 egg
1 oz Galliano
1 oz brandy
Fill with milk
Nutmeg or chocolate chips

ITALIAN FASCINATION
Cocktail Glass Shake

1 oz Galliano
1/2 oz Kahlua
1/4 oz triple sec
1 oz cream

ITALIAN HEATHER
Cocktail Glass Stir

2 oz Scotch
1/4 oz Galliano
Lemon twist

ITALIAN MARTINI
Cocktail Glass Stir

2-1/4 oz gin
1/4 oz Galliano

Variation

2-1/4 oz gin
1/4 oz Amaretto

Variation

2-1/4 oz gin
1/4 oz Tuaca

Variation

2-1/4 oz gin
1/4 oz Strega

ITALIAN MOUSE
Old Fashioned Glass Build

Fill with ice
1 oz vodka
3/4 oz chocolate mint liqueur
Float cream

ITALIAN ORANGE BLOSSOM
Cocktail Glass Shake

1-1/4 oz orange juice
1 oz Galliano
1/4 oz Tequila

ITALIAN STALLION
Cocktail Glass Shake

1-3/4 oz Metaxa
3/4 oz Galliano

ITALIAN STINGER
Cocktail Glass Shake
or
Old Fashioned Glass Build

1-3/4 oz Galliano
3/4 oz white creme de menthe
(Substitute: brandy for creme de menthe)

Variation

Old Fashioned Glass Build

3/4 oz Galliano
3/4 oz Tuaca
Fill with ice

Variation

1-1/2 oz Tuaca
1 oz white creme de menthe

ITALIAN STREAKER
Cocktail Glass Shake

1-1/2 oz cream
1/2 oz Tuaca
1/2 oz anisette
(Substitute: Galliano for Tuaca)

ITALIAN WINE
Tall Glass Build

1/2 oz grenadine
3/4 oz orgeat syrup
1/2 oz lemon juice
Fill with crushed ice
Fill with wine
Splash water
Fruit

ITALIAN ZINGER
Old Fashioned Glass Build

1 oz vodka
1/2 oz Galliano
Fill with ice

ITCHIBAN
Hiball Glass Shake

1-1/2 oz brandy
1/4 oz light creme de cacao
1/4 oz Benedictine
1 egg
Fill with ice
Nutmeg

ITCHY BITCHY
Old Fashioned Glass Build

3/4 oz vodka
3/4 oz brandy
1/4 oz Grand Marnier
Fill with ice

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JABBERWOCK
Cocktail Glass — Stir

1 oz gin
3/4 oz sherry
3/4 oz Dubonnet
2 dashes orange bitters
Lemon twist, Cherry

JABON CANDIDO
Cocktail Glass — Shake

1 oz lemon juice
1 tsp sugar
1/2 egg white
1-1/2 oz rum

JACK DEMPSEY
Cocktail Glass — Shake

1/2 oz lemon juice
1-1/2 oz rum
1/2 oz gin
3/4 tsp sugar

JACK IN THE BOX
Cocktail Glass — Shake

1-1/2 oz apple brandy
1 oz pineapple juice
1 dash bitters

Variation

1-1/2 oz apple brandy
1 oz lemon juice
1/2 oz pineapple juice
2 dashes bitters

JACK KEARNS
Cocktail Glass — Shake

1-1/2 oz gin
3/4 oz rum
1/4 oz lemon juice
1/2 tsp sugar

JACK PINE
Cocktail Glass — Shake

1-3/4 oz gin
1/2 oz dry vermouth
1/2 oz orange juice
1 slice pineapple

JACK RABBIT
Cocktail Glass — Shake

1-1/2 oz applejack
1/2 oz maple syrup
1/4 oz lemon juice
1/4 oz orange juice

JACK ROSE
Cocktail Glass — Shake

1-1/2 oz applejack
1/2 oz lemon juice
1/2 oz grenadine
(Substitute: Lime juice for the lemon)

JACK SLOAT
Cocktail Glass — Shake

1-1/2 oz gin
1/4 oz dry vermouth
1/2 oz sweet vermouth
2 slices pineapple
(1/2 oz orange juice optional)

JACKSON
Cocktail Glass — Stir

1-1/4 oz gin
1-1/4 oz Dubonnet
2 dashes orange bitters

JACK WITHERS
Cocktail Glass — Shake

3/4 oz gin
3/4 oz dry vermouth
3/4 oz sweet vermouth
3/4 oz orange juice

JADE
Cocktail Glass — Shake

1-1/2 oz gold rum
1/4 oz green creme de menthe
1/4 oz orange curacao
1/2 oz lemon juice
1/2 tsp sugar
Lime wheel

JAMAICAN COFFEE
Cup or Fizz Glass — Build

1 oz Jamaican rum
3/4 oz Tia Maria
Fill with hot black coffee
Top with whipped cream

JAMAICAN ELEGANCE
Cocktail Glass — Shake

1-1/2 oz gold rum
1/2 oz brandy
1/2 oz pineapple juice
1/2 oz lime juice
1 tsp sugar

JAMAICAN GINGER
Cocktail Glass — Shake

1-3/4 oz Jamaican rum
1/4 oz maraschino liqueur
1/4 oz orange curacao
1/4 oz grenadine
1 dash Angostura bitters

Variation

3/4 oz gin
3/4 oz orange juice
3/4 oz burgundy
1/4 oz Jamaican Ginger extract

Variation

Tall Glass — Shake

1-1/2 oz rum
1/2 oz dark Jamaican rum
1/2 oz 151 rum
1/2 oz Falernum
1/2 oz lime juice
Fill with ginger beer, ice
Pineapple spear soaked in white creme de menthe
Ginger piece

JAMAICAN GLOW
Cocktail Glass — Shake

1-1/4 oz gin
1/2 oz red wine
1/2 oz orange juice
1/4 oz Jamaican rum
(Optional: sugar rim of glass)
Lime wheel, lime squeeze

JAMAICAN GRANITE
Tall Glass — Build

Small scoop orange or lemon sherbert
1-1/2 oz brandy
1 oz orange curacao
Fill with soda, ice
Sprinkle nutmeg

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JAMAICAN HONEY BEE
Cocktail Glass Shake

1/2 oz lemon juice
2 oz Jamaican rum
1/2 oz honey

JAMAICAN HOP
Cocktail Glass Blend/Shake

1-1/2 oz cream
3/4 oz Tia Maria
3/4 oz light creme de cacao

JAMAICAN R.D.
Cocktail Glass Shake

1/2 oz lime juice
2 oz Jamaican rum
1/2 tsp sugar

JAMAICAN RUM SWIZZLE
Tall Glass Build

2 oz Jamaican rum
1/2 oz lime juice
1/2 tsp sugar
Fill with crushed ice & swizzle until glass frosts

JAMAICAN WONDER
Tall Glass Blend/Shake

1 oz Tia Maria
1 oz dark rum
2 oz lime juice
1/2 tsp sugar
Fill with ice

JANET HOWARD
Cocktail Glass Build

2-1/2 oz brandy
1/4 oz orgeat syrup
1 dash Angostura bitters
1 cube of ice—stir in glass

JAPANESE
Cocktail Glass Shake

2 oz brandy
1/4 oz orgeat syrup
1/4 oz lime juice
1 dash Angostura bitters
Lime sliver
(Optional-1 dash orange bitters & omit lime juice)

Variation

1-3/4 oz gin
1/4 oz lemon juice
1/4 oz orgeat syrup

JAPANESE FIZZ
Tall Glass Shake

1 oz lemon juice
1 tsp sugar
1-1/2 oz whiskey
1/2 oz port
1 egg white
Fill with soda, ice
Pineapple spear

Variation

Omit egg white
Add more whiskey

JAVA COOLER
Tall Glass Build

3/4 oz lime juice
1-1/2 oz gin
3 dashes Angostura bitters
Fill with quinine tonic, ice
Lime wheel

JEAN DE LA LUNE
Cocktail Glass Shake

3/4 oz Cognac
3/4 oz white creme de menthe
1/4 oz anisette
1 dash Angostura bitters
Lemon twist

JELLYBEAN
Old Fashioned Glass Build

Fill with ice
3/4 oz VO
3/4 oz anisette

JERSEY
Pony Glass Build
Poussé Cafe Style

1/2 oz Green Chartreuse
1/2 oz Cognac

JERSEY CITY
Cocktail Glass Shake

2 oz applejack
1/2 oz pineapple juice
1 dash Angostura bitters
1/2 tsp sugar

JERSEY HIBALL
Hiball Glass Build

2 oz applejack
1 dash Angostura bitters
1/2 tsp sugar
Fill with cider, ice
Lemon twist

JERSEY LIGHTHOUSE
Cocktail Glass Build
(preheated)

1 tsp sugar
1 dash Angostura bitters
Several cloves
Lemon peel spiral
2-1/2 oz applejack—flamed

JERSEY LIGHTNING
Cocktail Glass Shake

3/4 oz lime juice
1-1/2 oz applejack
1/2 oz sweet vermouth

Variation

2-1/4 oz applejack
2 dashes Angostura bitters
1/4 tsp sugar

JERSEY LILY
Pony Glass Build
Poussé Cafe Style

2/3 Green Chartreuse
1/3 Cognac
Drop 1 dash Angostura bitters on top

JERSEY MUG
Mug Build

2 oz applejack
1 dash bitters
Several cloves
Fill with hot water
Float applejack on top—flame

JERSEY SOUR
Sour Glass — Shake

1/2 oz lemon juice
1/2 tsp sugar
2 oz applejack
Cherry

JEWEL
Cocktail Glass — Stir

3/4 oz Green Chartreuse
3/4 oz sweet vermouth
3/4 oz gin
1 dash orange bitters
Lemon twist and/or Cherry

JEYPLAK
Cocktail Glass — Stir

1-1/2 oz gin
3/4 oz sweet vermouth
1/4 oz Pernod
Lemon twist and/or Cherry

JIMMIE WALKER
Cocktail Glass — Shake

1-1/2 oz Bourbon
1/2 oz sweet vermouth
1/4 oz lemon juice
1/4 oz grenadine

JIMMY BLANC
Cocktail Glass — Stir

1-3/4 oz gin
3/4 oz Lillet
1/4 oz Dubonnet
Orange peel

JINX
Cocktail Glass — Shake

1-3/4 oz gin
1/2 oz pineapple juice
1/4 oz grenadine

JOBOURG
Cocktail Glass — Stir

1-1/4 oz rum
1-1/4 oz Dubonnet
2 dashes orange bitters
Lemon twist

JOCKEY CLUB
Cocktail Glass — Shake

1-3/4 oz gin
1/2 oz lemon juice
1/4 oz light cream de cacao
1 dash bitters
(Substitute: creme de noyeaux for cacao & add 1 dash orange bitters)

Variation — Stir

1-1/4 oz Bourbon
1 oz sweet vermouth
1/4 oz maraschino liqueur

JOHN
Cocktail Glass — Shake

1 oz sloe gin
1 oz sweet vermouth
1/2 oz Peter Herring
1 dash Peychaud's bitters

JOHN COLLINS
(See Chapter 8)
Tall Glass — Shake

1 oz lemon juice
1-1/2 oz Holland Gin
1 tsp sugar
Fill with ice, soda
Orange slice, Cherry &
Lemon wedge

(Note: Since Holland Gin is in few bars, Bourbon is often substituted to get the Holland Gin heavier effect. Holland Gin is also "malty" so Scotch would also be a good substitute)

JOHN McCLAIN
Cocktail Glass — Stir

2 oz Scotch
1/2 tsp sugar
2 dashes bitters

JOHNNIE (MACK)
Cocktail Glass — Stir

1-1/2 oz sloe gin
3/4 oz orange curacao
1/4 oz anisette (or Pernod)

(The) JOHNSON DELIGHT
Cocktail Glass — Shake

3/4 oz lime juice
1 oz Pernod
3/4 oz Cointreau

JOHN WOOD
Cocktail Glass — Shake

1 oz sweet vermouth
3/4 oz Irish whiskey
1/2 oz lemon juice
1/4 oz Kummel
1 dash Angostura bitters

JOKER
Pony Glass — Build
Pousse Cafe Style

1/4 anisette
1/4 creme de violette
1/4 Benedictine
1/4 cream

JONKANOO SCREWDRIVER
Tall Glass — Build

3/4 oz Galliano
1 oz rum
Fill with orange juice, ice

JORIO
Cocktail Glass — Shake

3/4 oz gin
3/4 oz dry vermouth
3/4 oz sweet vermouth
1/4 oz pineapple juice
1/4 oz orgeat syrup

J.O.S.
Cocktail Glass — Stir

3/4 oz gin
3/4 oz dry vermouth
3/4 oz sweet vermouth
1 dash brandy
1 dash orange bitters
1 dash lemon juice
Lemon twist

JOSCOE JULEP
Tall Glass — Shake

2 oz Bourbon
1/2 oz green creme de menthe

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3 sprigs mint
1 oz lime juice
1 tsp sugar
Fill with crushed ice, soda
Mint sprig

JOSETTE
Cocktail Glass Shake

3/4 oz Cognac
3/4 oz anisette
3/4 oz orange curacao
1/2 egg white
Nutmeg

JOULOUVILLE
Cocktail Glass Shake

1 oz gin
1/2 oz applejack
1/2 oz lemon juice
1/2 oz sweet vermouth
1/4 oz grenadine

JOURNALIST
Cocktail Glass Stir

1-1/2 oz gin
1/4 oz sweet vermouth
1/4 oz dry vermouth
1 dash bitters
1 dash lemon juice
1 dash orange curacao

JUBILEE FIZZ
Hiball Glass Build

1 oz gin
1 oz pineapple juice
Fill with chilled champagne

JUDGE JR.
Cocktail Glass Shake

3/4 oz gin
3/4 oz rum
1/2 oz lemon juice
1/2 oz grenadine

JUDGETTE
Cocktail Glass Shake

3/4 oz peach flavored brandy
3/4 oz gin
3/4 oz dry vermouth
1/4 oz lime juice
Cherry

JUMP UP AND KISS ME
Tall Glass Shake

1 oz Galliano
1 oz pineapple juice
1 oz Mt Gay rum
1/4 oz apricot flavored brandy
1/4 oz lemon juice
1 egg white
Fill with ice

JUNE BRIDE
Cocktail Glass Shake

1-1/2 oz gin
1/2 egg white
1/2 oz lemon juice
1 tsp sugar-or
Liqueur of choice

JUNGLE
Cocktail Glass Stir

1 oz gin
3/4 oz sweet vermouth
3/4 oz sherry

JUNGLE FIRE SLING
Tall Glass Build

1 oz cherry flavored brandy
1/2 oz Benedictine
1/2 oz Parfait Amour
1 oz brandy
Fill with crushed ice &
Ginger ale

JUNIOR
Cocktail Glass Shake

1-1/2 oz rye
1/2 oz lime juice
1/2 oz Benedictine
1 dash bitters

JUNIPER
Cocktail Glass Stir

2 oz gin
1/2 oz dry vermouth
1 dash grenadine

JUPITER
Cocktail Glass Shake

1-1/2 oz gin
1/2 oz dry vermouth
1/4 oz orange juice
1/4 oz Parfait Amour

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KAHLUA ALEXANDER
Cocktail Glass Shake

1 oz Kahlua
1 oz cream
1 oz brandy

KAHLUA BORDER SHAKE
Tall Glass Blend

2 oz Kahlua
2 scoops vanilla ice cream
2 oz cream

KAHLUA EXPRESSO (VIENNESE)
Old Fashioned Glass Shake

1 oz Kahlua
1 oz triple sec
1 tsp expresso coffee
Pour over crushed ice

KAHLUA MARTINI
Cocktail Glass Stir

2 oz gin
1/2 oz Kahlua
Lemon twist

KAHLUA SOUR
Sour Glass Shake

1-1/2 oz Kahlua
1 oz lemon juice
1/2 tsp sugar
Lemon wedge, Cherry

KAHLUA SUPREME
Cocktail Glass Blend

Dissolve 1 tsp instant coffee in boiling water—add
1 scoop vanilla ice cream
2 oz Kahlua
1/4 oz white creme de menthe

KAH SET
Old Fashioned Glass Build

1/2 oz anisette
1-1/2 oz Kahlua
Fill with ice

KAILUA COCKTAIL
Cocktail Glass Shake

1-1/2 oz rum
1 oz pineapple juice
1/2 oz lemon juice
1/2 oz grenadine

KAISER
Cocktail Glass Stir

1-1/2 oz gin
3/4 oz Kummel
1/4 oz dry vermouth

KANGAROO
Cocktail Glass Stir

1-3/4 oz vodka
3/4 oz dry vermouth
Lemon twist

(The) KANSAS CITY CUTIE
Old Fashioned Glass Build

2 oz Early Times
1/2 oz white creme de menthe
1/2 oz coffee liqueur
Fill with ice, stir

KARETTO
Old Fashioned Glass Build

Fill with ice
1 oz vodka
1 oz Amaretto

KATINKA
Cocktail Glass Stir

1-1/2 oz gin
1/2 oz Cordial Medoc
1/2 oz Green Chartreuse
1 dash Angostura bitters

K.C.B.
Cocktail Glass Shake

1-3/4 oz gin
1/2 oz Kummel
1/4 oz apricot flavored brandy
1/4 oz lemon juice
Lemon twist
(Substitute: Kirsch or Kirschwasser for the Kummel)

KENNY
Cocktail Glass Shake

1-1/2 oz applejack
1/4 oz sweet vermouth
3/4 oz lemon juice
1/2 oz grenadine
1 dash Angostura bitters

KENTUCKY
Cocktail Glass Shake

1-1/4 oz pineapple juice
1-1/4 oz Kentucky Bourbon

Variation

1-1/2 oz Bourbon
1/2 oz lemon juice
1/2 oz pineapple juice
1/4 oz maraschino liqueur
Sugar glass rim

KENTUCKY COLONEL
Cocktail Glass Stir

1-3/4 oz Bourbon
3/4 oz Benedictine
Lemon twist

KENTUCKY WONDER
Cocktail Glass Shake

1 oz Galliano
1 oz sloe gin
1/4 egg white
1 oz maraschino liquer-or grenadine

KEOKE COFFEE
Fizz Glass Build

1 oz Irish whiskey
1/2 oz dark creme de cacao
1/2 oz brandy
Fill with hot black coffee
Top with whipped cream

KERRY COOLER
Tall Glass Shake

1-1/2 oz Irish whiskey
1 oz sherry—or Madeira wine
3/4 oz orgeat
1 oz lemon juice
Fill with soda, ice
Lemon wedge

KEY COCKTAIL
Cocktail Glass — Shake

1-1/2 oz gin
1/2 oz lime juice
1/4 oz Falernum
1/4 oz dark Jamaican rum
Pineapple stick

KICKER
Cocktail Glass — Stir

1-1/2 oz rum
3/4 oz Calvados or
apple brandy
1/4 oz sweet vermouth

KIDDIE CAR
Cocktail Glass — Shake

1-3/4 oz apple brandy
1/2 oz lime juice
1/4 oz triple sec

KILTIE
Cocktail Glass — Stir

1-1/4 oz Bourbon
1-1/4 oz dry vermouth
1 dash Angostura bitters
Lemon twist

Variation

1-1/4 oz Bourbon
1-1/4 oz sweet vermouth
1 dash orange bitters

KIM
Cocktail Glass — Shake

1 oz brandy
3/4 oz Galliano
3/4 oz triple sec
Sugar to taste—optional

KINA
Cocktail Glass — Stir

1-1/2 oz gin
1/2 oz sweet vermouth
1/2 oz Lillet
Cherry

KING ALPHONSE
Pony Glass or — Build
Old Fashioned Glass

Fill glass with dark
Creme de cacao
Top with cream
Pony glass-pousse cafe style
Old Fashioned Glass—on rocks

KING COLE
Old Fashioned Glass — Build

Muddle 1 orange slice
1 pineapple stick &
1/2 tsp sugar
2 oz whiskey
Add ice, stir
(Optional-bitters or dash of Fernet Branca)

KING'S MEN
Old Fashioned Glass — Build

Fill with crushed ice
1/5 Galliano
1/5 white creme de menthe
1/5 white creme de cacao
1/5 Metaxa
1/5 Hennessey Cognac

KING'S PEG (Pet)
Wine Glass — Build

1-1/2 oz brandy
1 large ice cube
Fill with champagne

KINGSTON (HEIGHTS)
Cocktail Glass — Shake

1-1/2 oz Jamaican rum
1/2 oz Kummel
1/2 oz orange juice
1 dash Pimento Dram

Variation

1-1/2 oz Jamaican rum
3/4 oz Lime (or lemon) juice
1/2 oz gin
1/2 oz grenadine
(Substitute: orange curacao for the gin & use less grenadine)

KIR
(See Chapter 8)
Wine Glass — Build

Fill with cold white wine
1/2 oz creme de cassis

Variation

Fill with dry burgundy—or
Alsace white wine
"Flavor" with creme de cassis

KRISCHCASS
Hiball Glass — Build

1 oz Kirsch
1/2 oz creme de cassis
Fill with ice, soda

KIRSCH HIBALL
Hiball Glass — Build

1-1/2 oz Kirschwasser
1/2 oz grenadine
Fill with ice, soda

KIRSCH RICKEY
Hiball Glass — Build

1-1/2 oz Kirschwasser
1/4 oz juice of large lime
(leave shell in glass)
Fill with soda, ice
Slice maraschino cherries

KISS
Cocktail Glass — Stir

3/4 oz Dubonnet
3/4 oz sweet vermouth
3/4 oz gin
1/4 oz maraschino liqueur

KISS FROM HEAVEN
Cocktail Glass — Stir

1 oz Cognac
3/4 oz Drambuie
3/4 oz dry vermouth

KISS IN THE DARK
Cocktail Glass — Stir

1 oz gin
3/4 oz dry vermouth
3/4 oz cherry flavored brandy

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KISS LIKE WINE
Cocktail Glass — Stir

1-1/4 oz dry vermouth
1/4 oz Dubonnet

KISS OF FIRE
Pony Glass — Build

Fill with Tuaca
Add 2-3 coffee beans
Flame

KISS ME QUICK HIBALL
Hiball Glass — Build

1-1/2 oz Pernod
2 dashes bitters
1/4 oz orange curacao
Fill with ice, soda

KISS THE BOYS GOODBYE
Cocktail Glass — Shake

1 oz lemon juice
3/4 oz sloe gin
3/4 oz brandy
1/2 egg white

KITCHEN SINK
Cocktail Glass — Shake

3/4 oz rye
3/4 oz gin
1 egg
1/2 oz orange juice
1/2 oz lemon juice
1/2 tsp sugar
1/4 oz apricot flavored brandy

KITTY HIBALL
Hiball Glass — Build

3 oz red wine
Fill with ginger ale, ice

KLONDIKE
Cocktail Glass — Stir

1-1/4 oz applejack
1-1/4 oz dry vermouth
1 dash orange bitters

KLONDIKE COOLER
Tall Glass — Build

1/2 tsp sugar dissolved with soda
Fill with ice
2 oz Bourbon
Fill with soda or ginger ale
Stir
Lemon spiral, Orange peel

KLONDIKE HIBALL
Hiball Glass — Build

1 oz dry vermouth
1 oz sweet vermouth
1/2 oz lemon juice
1/2 tsp sugar
Fill with soda, ice

KNICKERBEIN
Cocktail Glass — Shake

1 oz maraschino liqueur
1-1/2 oz brandy
1 egg yolk
1/2 oz grenadine

Variation

3/4 oz Benedictine
3/4 oz Yellow Chartreuse
3/4 oz Kummel
Place 1 dash bitters in bottom of glass
Add egg yolk
Add the liquors
Float beaten egg white

KNICKERBINE
Cocktail Glass — Shake

3/4 oz Benedictine
3/4 oz Kummel
1/2 oz creme de rose
1 egg yolk
1 dash orange bitters

KNICKERBOCKER
Cocktail Glass — Stir

1-1/2 oz gin
3/4 oz dry vermouth
1/4 oz sweet vermouth
Optional—lemon twist

KNICKERBOCKER SPECIAL
Cocktail Glass — Shake

2 oz rum
1/4 oz grenadine
1/4 oz lemon juice
1/4 oz orange juice
1/4 oz orange curacao
Pineapple spear
(Pineapple spear may be muddled—shake with drink)

KNIGHT
Cocktail Glass — Shake

1-1/2 oz brandy
1/2 oz lemon juice
1/4 oz Cointreau
1/4 oz Chartreuse (yellow)

KNOCK OUT (or KNOCKDOWN)
Cocktail Glass — Stir

1 oz gin
3/4 oz dry vermouth
1/2 oz Pernod
1/4 oz white creme de menthe
Cherry and/or mint sprigs

KNUCKLEBUSTER
Old Fashioned Glass — Build

Fill with ice
1-1/2 oz Scotch
3/4 oz Drambuie

KOLA COCKTAIL
Cocktail Glass — Stir

1-1/2 oz gin
1 oz cola
1 dash orange bitters
Cherry

KREMLIN COOLER
Hiball Glass — Shake

2 oz vodka
1/2 oz lime juice
1/2 tsp sugar
Fill with soda, ice

KRETCHMA
Cocktail Glass — Shake

1/2 oz lemon juice
1 oz vodka

1 oz light creme de cacao
1 dash grenadine

KUMMEL COCKTAIL
Cocktail Glass Stir

1 oz gin
1 oz Kummel
1/2 oz dry vermouth

KUNGSHOLM
Cocktail Glass Stir

1-1/2 oz rye
1/2 oz Liqueur d'Or
1/2 oz dry vermouth
Cherry

KUP'S INDISPENSABLE
Cocktail Glass Stir

1-1/2 oz gin
1/2 oz sweet vermouth
1/2 oz dry vermouth
1 dash bitters
Orange peel optional

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LA CREOLE
Pony Glass Build
Pousse Cafe Style

1/4 raspberry syrup—or grenadine
1/4 maraschino liqueur
1/4 Yellow Chartreuse
1/4 Green Chartreuse

LADIES COCKTAIL
Cocktail Glass Stir

1-3/4 oz Bourbon
1/4 oz anisette
1/2 oz Pernod
2 dashes Angostura bitters
Pineapple spear

LADIES CHOICE
Cocktail Glass Stir

1-3/4 oz gin
1/2 oz dry vermouth
1/4 oz Kummel

LADIES PUNCH
Tall Glass Shake

1 tsp sugar
1 egg
3/4 oz maraschino liqueur
1-1/2 oz light creme de cacao
4 oz milk
Ice
Orange peel, Nutmeg

LADIES SUB BOURBON
Old Fashioned Glass Build

2 oz Bourbon
1/2 oz orange curacao
1 dash Angostura bitters
Fill with ice, soda squirt

LA DOLCE PRIMA
Cocktail Glass Shake/Blend

1-1/2 oz Amaretto
1-1/2 oz cream

LADY BE GOOD
Cocktail Glass Shake

1-1/2 oz brandy
1/2 oz sweet vermouth
1/2 oz white creme de menthe

LADY FINGER
Cocktail Glass Stir

1-1/2 oz gin
1/2 oz Kirsch
1/2 oz cherry flavored brandy

LADY GODIVA
Cocktail Glass Shake

1-1/2 oz cream
1 oz creme de cacao, light
3/4 oz anisette

LADY HOPKINS
Cocktail Glass Shake

1-1/2 oz Southern Comfort
1/2 oz passion fruit
3/4 oz lime juice
Cherry, Orange slice, Mint sprig

LADY KAHLUA
Old Fashioned Glass Build

1-1/2 oz Kahlua
1/2 oz white creme de menthe
Fill with ice

LADY LOVE FIZZ
Hiball Glass Shake

1-1/2 oz gin
1 tsp sugar
1 egg white
1 oz lemon juice
1/2 oz cream
Fill with soda, ice

LAFAYETTE
Cocktail Glass Stir

1-1/2 oz rye
1/2 oz dry vermouth
1/2 oz Dubonnet
1 dash Angostura bitters

LAFITTE
Cocktail Glass Stir

1 oz gin
1/2 oz dry vermouth
1/2 oz white creme de menthe
1/2 oz Pernod

LA FLORIDA RUM DAISY
Fizz Glass Shake

2 oz Bacardi rum
1 dash Angostura bitters
1/2 oz Yellow Chartreuse
1 oz lemon juice
1 tsp sugar
Fill with crushed ice
Berries, Fruit

LA JOLLA
Cocktail Glass Shake

1-1/2 oz brandy
1/2 oz creme de banana
1/4 oz lemon juice
1/4 oz orange juice
Sugar glass rim

LAKE SIDE
Cocktail Glass Shake

1 oz brandy
1/2 oz light creme de cacao
1/2 oz Cointreau
1/2 oz white creme de menthe

LALLAH ROOKH COCKTAIL
Cocktail Glass Shake

1-1/2 oz Cognac
1/2 oz dark rum
1/4 oz cream
1/2 oz creme de vanilla

LA MA DONE
Cocktail Glass Stir

3/4 oz ginger flavored brandy
3/4 oz Cordial Medoc
1/2 oz Benedictine
1/2 oz Kummel

LAMB'S CLUB
Cocktail Glass Stir

3/4 oz gin
3/4 oz dry vermouth
3/4 oz sweet vermouth
1/4 oz Benedictine

L'AMOUR COCKTAIL
Cocktail Glass — Shake

Muddle mint sprigs with
3/4 oz lemon juice
1-1/2 oz gin
1/2 oz cherry cordial

LAND LADY
Cocktail Glass — Shake

1-1/2 oz gin
1 egg white
1/2 oz grenadine

LAND'S END
Cocktail Glass — Shake

1 oz lemon juice
1-1/2 oz Jamaican rum
1/4 oz orange juice
1/4 oz Framboise
Lemon twist

LA NEGRESSA BLONDE
Cocktail Glass — Shake

3/4 oz creme de cacao, light
3/4 oz cream
1/2 oz gin
1/2 oz Cognac

LA PIROUETTE
Cocktail Glass — Stir

1-1/4 oz sherry
1-1/4 oz dry vermouth
1 dash orange bitters
1 dash Angostura bitters
Lemon twist

LA PLACE
Cocktail Glass — Stir

1-1/4 oz Bourbon
1-1/4 oz sweet vermouth
1 dash orange bitters

LARCHMONT
Cocktail Glass — Shake

1-1/2 oz rum
1/2 oz lime juice
1/2 oz Grand Marnier
1/4 tsp sugar
Orange peel

LASKY
Cocktail Glass — Shake

1 oz gin
3/4 oz grape juice
3/4 oz Swedish Punch

LAST KISS
Cocktail Glass — Shake

1-1/2 oz rum
1/2 oz gin
1/4 oz brandy
1/4 oz dry vermouth
1/4 oz lemon juice
1/4 tsp sugar

LAST RESORT
Cocktail Glass — Shake

1 oz port
1/2 oz brandy
1 egg yoke
1/2 tsp sugar
Nutmeg sprinkle

LAST ROUND
Cocktail Glass — Stir

1 oz gin
1 oz dry vermouth
1/4 oz brandy
1/4 oz Pernod

LAS VEGAS
Cocktail Glass — Stir

2 oz vodka
1/2 oz Galliano
1 drop lemon juice

LATIN LOVER
Old Fashioned Glass — Build

1 oz Kahlua
1 oz gold rum
Fill with ice

LAUGHING BOY
Old Fashioned Glass — Build

1/2 tsp sugar dissolved with
1 dash Angostura bitters &
1/2 oz sweet vermouth
Fill with ice
2 oz New England rum
lemon wedge, orange slice

LAUGHING SOUP
Cocktail Glass — Shake

1-1/2 oz gin
1/2 oz lemon juice
1/2 oz dry vermouth
1/2 tsp sugar

LAWHILL
Cocktail Glass — Stir

1-1/2 oz whiskey (rye)
3/4 oz dry vermouth
1/4 oz maraschino liqueur
1/4 oz Pernod
1 dash bitters
(1/2 oz orange juice-optional)

LAW'S FLIP
Flip or Sour Glass — Shake

1 egg yolk
1 oz port
1/2 oz brandy
1 tsp sugar
Nutmeg sprinkle

LAYER CAKE
Pony Glass — Build
Pousse Cafe Style

1/3 light creme de cacao
1/3 apricot flavored brandy
1/3 cream
Cherry on a pick on top of glass
(For special effect, chill ingredients in glass)

LA ZARAGOZANA
Pony Glass — Build
Pousse Cafe Style

1/6 creme de cacao
1/6 Cognac
1/6 Cointreau
1/6 Chartreuse
1/6 Benedictine
1/6 apricot flavored brandy

LEAD BALLOON
Old Fashioned Glass or Snifter — Build

1/2 oz Grand Marnier
1-1/2 oz brandy
Old Fashioned glass-fill with ice
Snifter-flame

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LEAP FROG
Cocktail Glass Shake

3/4 oz lime juice
1 oz rum
1 oz apricot flavored brandy
1/2 oz grenadine

LEAP FROG HIBALL
Hiball Glass Build

1 oz lemon juice
1-1/2 oz gin
Fill with ginger ale, ice

LEAP YEAR
Cocktail Glass Shake

1-1/4 oz gin
1/2 oz orange flavored gin
1/2 oz sweet vermouth
1/4 oz lemon juice

Variation Stir

1-1/2 oz gin
1/2 oz sweet vermouth
1/2 oz Grand Marnier
1 dash lemon juice
Lemon twist

LEAVE IT TO ME
Cocktail Glass Shake

1 oz gin
1/2 oz dry vermouth
1/2 oz apricot flavored brandy
1/4 oz lemon juice
1/4 oz grenadine

Variation

1-1/2 oz gin
1/2 oz lemon juice
1/4 oz grenadine
1/4 oz maraschino liqueur

Variation

1-1/2 oz rum
1/2 oz lime juice
1/4 oz grenadine
1/4 oz maraschino liqueur

Variation

Hiball Glass Shake

1-1/2 oz gin
1/4 oz lemon juice
1/4 oz grenadine
Fill with soda, ice

LEEWARD
Cocktail Glass Stir

1-1/2 oz rum
1/2 oz Calvados
1/2 oz sweet vermouth
Lemon twist

LE MASCHERE
Hiball Glass Shake

1 oz Scotch
1/2 oz Galliano
1/2 oz lime juice
Fill with crushed ice-or serve in cocktail glass

LEMONADE
Tall Glass Build

2 tsp sugar
2 oz lemon juice
Fill with crushed ice & soda
Orange slice, Lemon wedge, Cherry
(2 oz claret optional)

Variation Shake

Add 1 oz orgeat syrup

Variation Shake

Add 1 egg

Variation

Add 1 oz grenadine

LEMONADE (GOLDEN)

Add 1 egg yolk to original Lemonade

Variation (MODERN)

Muddle 2 tsp sugar with
1 lemon cut in quarters
1-1/2 oz sherry
1 oz sloe gin
Fill with ice, soda

LEMON PIE
Hiball Glass Build

1-1/2 oz whiskey
Fill with lemon soda, ice

LEMON RUM COOLER
Tall Glass Shake

1/2 oz lemon juice
2 oz rum
1/4 oz 151 rum
2 oz pineapple juice
1/2 oz Falernum
Fill with bitter lemon soda
Ice

LEMON SQUASH
Tall Glass Build

Muddle quartered & peeled lemon with
2 tsp sugar
Fill with ice, soda or water
Fruit garnish
Liquor of choice may be added

LEO SPECIAL
Cocktail Glass Shake

1-1/2 oz gin
1/2 oz lime juice
1/2 oz Cointreau
1/4 oz Pernod

LES PETIT POIS COCKTAIL
Cocktail Glass Stir

1 oz Cognac
3/4 oz gin
3/4 oz Izarra

LET'S SLIDE
Cocktail Glass Stir

1-1/2 oz brandy
1/2 oz port
1/2 oz blackberry flavored brandy

L.G. COCKTAIL
One shot of Scotch with a Beer chaser—or place a shot glass filled with Scotch in a beer glass (as with a "Boilermaker")

LIANO
Cocktail Glass Shake

1-1/2 oz Cognac
1/2 oz Galliano
1/2 oz Grand Marnier

LIAR'S COCKTAIL
Cocktail Glass — Stir

1-1/2 oz gin
1/2 oz dry vermouth
1/4 oz orange curacao
1/4 oz sweet vermouth

LIBERAL
Cocktail Glass — Stir

1-1/2 oz whiskey
1/2 oz sweet vermouth
1/4 oz Amer Picon
1 dash orange bitters

Variation — Shake

1-1/4 oz Bourbon
1-1/4 oz Amer Picon
1/4 tsp sugar
Lemon twist

LIBERTY
Cocktail Glass — Stir

1-3/4 oz apple brandy
3/4 oz rum
1/4 tsp sugar

Variation — Shake

1-1/2 oz applejack
1/2 oz rum
1/2 oz lemon juice
1/2 tsp sugar

LIEBFRAUMLICH
Cocktail Glass — Shake

1 oz light creme de cacao
1 oz cream
1 oz lime juice

LICIA ALBANESE
Old Fashioned Glass — Build

1-1/2 oz gin
1/2 oz Campari
Fill with ice
Lemon twist

LILLANE
Cocktail Glass — Shake

3/4 oz Cognac
3/4 oz light creme de cacao
3/4 oz Kirschwasser
1/4 oz grenadine

LIL' APPLE
Cocktail Glass — Stir

1-1/4 oz Lillet
1-1/4 oz Calvados
Orange slice

LILLET COCKTAIL
Cocktail Glass — Stir

1-1/2 oz Lillet
1 oz gin
Lemon twist

LIL' NUT
Cocktail Glass — Stir

1-1/4 oz Lillet
1 oz gin
1/4 oz creme de noyeaux
Orange Peel

LILLIAN RUSSELL
Pony Glass — Build
Pousse Cafe Style

1/3 creme de rose
1/3 creme de violette
1/3 cream

LILLIAN WALDORF
Pony Glass — Build
Pousse Cafe Style

1/2 creme d' Yvette
1/2 maraschino liqueur
Float cream-optional

LILLY
Cocktail Glass — Stir

3/4 oz gin
3/4 oz creme de noyeaux
3/4 oz Lillet
1/4 oz lemon juice

LIL NAUE
Cocktail Glass — Shake

1/2 oz port
1/2 oz Cognac
1/2 oz apricot flavored brandy
1 egg yolk
1 tsp sugar
Lemon twist
Cinnamon sprinkle

LIMBO COW
Hiball Glass — Build

1-1/2 oz Tia Maria
Fill with milk, ice

LIMEADE
Tall Glass — Build

3 oz lime juice
3 tsp sugar
Fill with crushed ice, water

LIME DAIQUIRI
Cocktail Glass — Shake

1-1/2 oz rum
1/2 oz lime juice
1/2 oz lime liqueur
Lime sliver

LIME DEMI TASSE
Cup or Fizz Glass — Build

Heat 1 oz lime liqueur
1/2 oz rum
1/2 oz pineapple juice
1/4 oz lime juice
1/2 oz water

LIME RICKEY
Hiball Glass — Build

1-1/2 oz gin
1/2 oz lime juice
(leave lime shell in glass)
Fill with soda, ice

LIMEY
Cocktail Glass — Shake

1 oz rum
3/4 oz lime liqueur
1/2 oz triple sec
1/4 oz lime juice
Lime sliver

LINSTEAD
Cocktail Glass — Shake

1-1/4 oz Bourbon
1 oz pineapple juice
1/4 oz Pernod

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Variation

1/4 oz lemon juice
1 oz whiskey
1 oz pineapple juice
1/4 oz Pernod
(1 dash bitters, optional)
Lemon twist

LION TAMER
Cocktail Glass — Shake

1-1/2 oz gin
1 oz raspberry ice

LIQUID SYMPHONY
Pony Glass — Build
Pousse Cafe Style

1/4 creme de rose
1/4 creme de menthe
1/4 Yellow Chartreuse
1/4 Cognac

LITTLE DEVIL
Cocktail Glass — Shake

3/4 oz rum
3/4 oz gin
1/2 oz lemon juice
1/2 oz triple sec

LITTLE PRINCESS
Cocktail Glass — Stir

1-1/4 oz sweet vermouth
1-1/4 oz rum

LIZARD SKIN
Orange Shell — Build

Hollow out 1/2 orange
Fill with brandy
Flame

LOCHAN ORA BREEZE
Cocktail Glass — Build

Fill glass with crushed ice
1-1/2 oz Lochan Ora
1/2 oz white creme de menthe

LOCH LOMOND
Cocktail Glass — Stir

2-1/4 oz Scotch
1/2 tsp sugar
3 dashes Angostura bitters

LOCOMOTIVE
Mug — Build

Heat in saucepan:
5 oz claret
1/2 oz orange curacao
1 oz honey
1-1/2 tsp sugar
Stir
Add 1 lightly beaten egg
Bring to simmer
Top with cinnamon

LOENSKY
Cocktail Glass — Stir

1-1/2 oz Kummel
1 oz Scotch

LOFTUS
Cocktail Glass — Stir

1 oz Pernod
3/4 oz sweet vermouth
3/4 oz dry vermouth

LOLLYPOP
Cocktail Glass — Stir

3/4 oz Cointreau
3/4 oz Chartreuse
3/4 oz Kirsch
1/4 oz maraschino liqueur

LONDON
Cocktail Glass — Stir

2 oz gin
2 dashes orange bitters
1/4 oz maraschino liqueur
1/4 tsp sugar
Lemon twist
(Substitute—Pernod for maraschino liqueur)

Variation — Shake

1-1/2 oz rye
1/2 oz orgeat syrup
2 dashes orange flower water
1 egg
Nutmeg sprinkle

LONDON BUCK
Hiball Glass — Build

1-1/2 oz gin
1/2 oz lemon juice
Fill with ginger ale, ice
Leon shell or twist

LONDON FOG
Cocktail Glass — Build

Fill with crushed ice
frappe style
1-3/4 oz gin
1/2 oz Pernod

LONDON SPECIAL
Large Cocktail Glass — Build

Place 1/2 orange shell in glass
add 1 tsp sugar
2 dashes bitters
Fill with champagne

Variation

Hiball Glass — Build

Muddle 1 tsp sugar
twist of lemon peel
twist of orange peel
2 dashes Peychaud's bitters
Fill with champagne

LONE TREE
Cocktail Glass — Stir

1-3/4 oz gin
3/4 oz sweet vermouth

Variation

1 oz gin
3/4 oz dry vermouth
3/4 oz sweet vermouth
(2 dashes orange bitters—optional)
Cherry

LONE TREE COOLER
Tall Glass — Build

1/2 tsp sugar dissolved in
2 oz soda
Fill with ice
2 oz gin
1/2 oz dry vermouth
Fill with soda or ginger ale
Lemon & orange spirals
(Optional 1/4 oz lemon & 1/4 oz orange juices, grenadine)

Variation

Substitute
Apricot flavored brandy for the gin & dry vermouth

LONG TOM COOLER
Tall Glass — Shake

1 oz lemon juice
1 tsp sugar
2 oz gin
Fill with soda, ice
Orange slice

LONG WHISTLE
Hiball Glass — Shake

2 oz brandy
3 oz milk
1/2 tsp sugar
Fill with ice
Fill with milk
Nutmeg

LORD SUFFOLK
Cocktail Glass — Stir

1-3/4 oz gin
1/4 oz Cointreau
1/4 oz sweet vermouth
1/4 oz maraschino liqueur
Lemon twist

LORENZO
Cocktail Glass — Shake
Sugar rim

1/2 oz lime juice
1 oz vodka
1 oz Tuaca

LOS ANGELES
Cocktail Glass — Shake

1 oz lemon juice
1 tsp sugar
1 egg
1-1/2 oz whiskey
1/4 oz sweet vermouth

(The) LOS ANGELES LUV
Hiball Glass — Shake/Blend

1 oz Early Times
1 oz creme de banana
1/2 oz triple sec
1/2 oz lemon juice
2 oz pineapple juice
Fill with ice
Pineapple spear

LOUD SPEAKER
Cocktail Glass — Shake

3/4 oz gin
3/4 oz brandy
1/2 oz Cointreau
1/2 oz lemon juice

LOUIS
Cocktail Glass — Stir

1-1/2 oz gin
1/2 oz dry vermouth
1/4 oz Grand Marnier
1/4 oz Cointreau

LOUIS SPECIAL
Cocktail Glass — Shake

1 oz gin
1 oz pineapple juice
1/4 oz sweet vermouth
1/4 oz dry vermouth

(The) LOUISVILLE STINGER
Old Fashioned Glass — Build
Rub edge with lemon

1-1/2 oz Early Times
1/2 oz white creme de menthe
1 dash bitters
Fill with ice, stir
Lemon twist

LOVE COCKTAIL
Cocktail Glass — Shake

1-1/2 oz gin
1 egg white
1/2 oz lemon juice
1/2 oz grenadine

LOVER'S DELIGHT
Cocktail Glass — Shake

3/4 oz Cointreau
3/4 oz Forbidden Fruit
1 oz Cognac

Variation

1-1/2 oz gin
Orange sherbert

LOVUM' AND LEAVEM'
Cocktail Glass — Shake

3/4 oz lime juice
1 egg white
1 oz gin
1/2 oz triple sec
1/4 oz grenadine

(The) LUCIE
Cocktail Glass — Shake

3/4 oz lime juice
3/4 oz rum
3/4 oz Grand Marnier
1/4 oz orange curacao
Sugar glass rim-optional

LUCIEN GAUDIN
Cocktail Glass — Stir

1 oz gin
1/2 oz Cointreau
1/2 oz Campari
1/2 oz dry vermouth

LUGGER
Cocktail Glass — Stir

1 oz apple brandy
1 oz brandy
1/2 oz apricot flavored brandy
Orange peel

LUIGI
Cocktail Glass — Shake

3/4 oz tangerine juice
1 oz gin
1/2 oz dry vermouth
1/4 oz grenadine
1/4 oz Cointreau
Lemon twist

LUPE VELEZ
Cocktail Glass — Shake

1-1/4 oz rum
1/2 oz Kummel
1/2 oz orange juice
1/4 oz Pimento Dram

LUTKINS SPECIAL
Cocktail Glass — Stir

1 oz gin
1 oz dry vermouth
1/4 oz apricot flavored brandy
1/4 oz orange juice

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LUXURY

Champagne Glass Build

2 dashes orange bitters
1-1/2 oz brandy
Fill with champagne

MABEL BERRA
Cocktail Glass — Shake

3/4 oz lime juice
3/4 oz sloe gin
1 oz Swedish Punch

MABEL TEA
Cocktail Glass — Shake

1-1/2 oz brandy
1/2 oz Amer Picon
1/2 oz lime juice

MAC (Whisky)
Old Fashioned Glass — Build

1 oz Scotch
1 oz ginger wine

MACARONI
Cocktail Glass — Shake

1-3/4 oz Pernod
3/4 oz sweet vermouth

MA CHERIE
Cocktail Glass — Stir

1-3/4 oz gin
3/4 oz cherry flavored brandy

(The) MACHO
Old Fashioned Glass — Build

Fill with crushed ice
3/4 oz Pernod
3/4 oz Tequila
Lemon squeeze

MACKA
Hiball Glass — Build

Fill glass with crushed ice
1/4 oz creme de cassis
1 oz gin
3/4 oz sweet vermouth
3/4 oz dry vermouth
Orange slice

MACKINNON
Tall Glass — Shake

1/2 oz lemon juice
1/2 oz lime juice
1-1/2 oz Drambuie
1/2 oz rum
Fill with ice, soda

MADAM LOU
Cocktail Glass — Shake

1-1/2 oz dry vermouth
3/4 oz gin
1/4 oz pineapple juice

MAD BULL
Hiball Glass — Build

1-1/2 oz Aquavit
3/4 oz lime juice
2 oz tomato juice
1 oz beef boullion
Sprinkle celery salt
Ice

MADEIRA COCKTAIL
Cocktail Glass — Stir

1 oz Madeira wine
3/4 oz Strega
3/4 oz Cognac

MADEIRA MINT FLIP
Flip or Sour Glass — Shake

1-1/2 oz Madeira wine
1 oz chocolate mint liqueur
1 egg
1 tsp sugar
Sprinkle nutmeg

MADELAINE
Cocktail Glass — Shake

1/2 oz lemon juice
1/2 oz lime juice
1 oz rum
1 oz Drambuie
(Can be made in hiball glass & filled with soda, ice)

Variation (or MAIDENS HAIR)
1-3/4 oz gin
1/2 oz Pernod
1/4 oz grenadine
Lemon twist

MAIDEN'S KISS
Pony Glass — Build
Pousse Cafe Style

1/5 creme de rose
1/5 orange curacao
1/5 maraschino liqueur
1/5 Yellow Chartreuse
1/5 Benedictine

MAGNOLIA BLOSSOM
Cocktail Glass — Shake

1-1/2 oz gin
1/2 oz cream
1/2 oz lemon juice
(Optional: 1/4 oz grenadine)

MAH JONGG
Cocktail Glass — Stir

1-1/2 oz gin
1/2 oz rum
1/2 oz Cointreau
Lemon twist optional

MAHUKONA
Tall Glass — Build

Fill with shaved ice
1 dash Angostura bitters
1/2 oz triple sec
1-1/2 oz rum
1/2 oz lemon juice
1/2 tsp sugar
Several pieces muddled pineapple & juice
Cherry

MAIDEN'S BLUSH (or DELIGHT)
Cocktail Glass — Shake

1-1/2 oz gin
1/2 oz lemon juice
1/4 oz grenadine
1/4 oz orange curacao

MAE WEST
Flip or Sour Glass — Shake

1-1/2 oz brandy
1 egg yolk
1 tsp sugar
Sprinkle cayenne pepper

MAGNOLIA
Fizz Glass — Shake

1 oz brandy
1/2 oz orange curacao
1 egg yolk
Fill with champagne

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MAIDEN'S PRAYER
Cocktail Glass Shake

3/4 oz gin
3/4 oz Cointreau
1/2 oz lemon juice
1/2 oz orange juice

Variation Stir

3/4 oz gin
3/4 oz Lillet
1/2 oz apple brandy
1/2 oz apricot flavored brandy

MAISON CHARLES
Cocktail Glass Shake

Muddle 1/4 tsp sugar with
1/4 oz lime juice
2 oz rum
Sugar glass rim with chopped mint sprigs & sugar

MAI TAI (See Chapter 8)
Double Old Fashioned Glass Shake

1 oz light rum
1 oz dark rum
1-1/2 oz lime juice
1/2 oz orange curacao
1/4 oz grenadine
1/2 oz orgeat syrup
1/4 oz Falernum
Fill with crushed ice
Fruit garnish

MAJOR BAILEY
Tall Glass Build

1/2 oz lime juice
1/2 oz lemon juice
1 tsp sugar
Muddle with 12 mint leaves
Fill with crushed ice
2 oz gin
Stir until frosted
Mint sprig

MAKALLE
Cocktail Glass Shake

1-1/2 oz Galliano
1 oz vodka
1 oz coffee
1 dash Angostura bitters
Coconut slice

MALAHUT PUNCH
Hiball Glass Shake

1-1/2 oz brandy
1/4 oz Pernod
1/2 oz lemon juice
1/2 tsp sugar
Fill with crushed ice
Top with soda

MALIBU
Cocktail Glass Shake

3/4 oz Cointreau
3/4 oz anisette
3/4 oz orange curacao
Lemon twist

MAMIE GILROY
Tall Glass Build

3/4 oz lime juice
2 oz Scotch
1 dash bitters
Fill with soda, ice

MAMIE'S SISTER
Tall Glass Build

1-1/2 oz lime juice
(leave shell in glass)
2 oz gin
Fill with ginger ale, ice

MAMIE TAYLOR
Tall Glass Build

3/4 oz lime juice
2 oz Bourbon (or Scotch)
Fill with ginger ale, ice

Variation

2 oz gin or Scotch
1 lemon wedge
Fill with ginger ale, ice

MANANA
Cocktail Glass Shake

1-1/2 oz rum
1/2 oz lemon juice
1/4 oz grenadine
1/4 oz apricot flavored brandy

MANDARIN
Cocktail Glass Stir

1 oz gin
1 oz dry vermouth
1/4 oz orange curacao
1/4 oz mandarette

MANDEVILLE
Cocktail Glass Shake

1-1/4 oz rum
3/4 oz dark rum
1/4 oz Pernod
1/2 oz cola
1/2 oz lemon juice
1/4 oz grenadine
Orange slice

MANGANN
Cocktail Glass Shake

1/2 oz lemon juice
3/4 oz gin
3/4 oz Dubonnet
1/2 oz orange curacao

MANGO COOLER
Tall Glass Build

1-1/2 oz vodka
1-1/2 oz orange juice
1/2 oz lemon juice
1/2 oz Cointreau
3 oz mango nectar
Fill with ice
Mango slice

MANGO MINT
Cocktail Glass Shake

1 oz rum
1/2 oz cream
1/2 oz white creme de menthe
1-1/2 oz mango nectar

MANHASSET
Cocktail Glass Shake

1-1/4 oz blended whiskey
1/2 oz lemon juice
1/2 oz dry vermouth
1/4 oz sweet vermouth

MANHATTAN
(See Chapter 8)
Cocktail Glass — Stir

1-3/4 oz Bourbon or blend
3/4 oz sweet vermouth
(Optional—1 dash bitters)
Cherry

MANHATTAN (DRY)
Cocktail Glass — Stir

1-3/4 oz Bourbon or blend
3/4 oz dry vermouth
Olive

MANHATTAN (PERFECT)
Cocktail Glass — Stir

1-3/4 oz Bourbon or blend
1/4 oz dry vermouth
1/4 oz sweet vermouth
Lemon twist

MANHATTAN DELUXE
Cocktail Glass — Stir

1-3/4 oz Southern Comfort
3/4 oz dry vermouth
1 dash bitters
Lemon twist, Cherry

MANHATTAN SPECIAL
Cocktail Glass — Stir

1-1/2 oz whiskey
1/2 oz sweet vermouth
1/2 oz Benedictine
1 dash bitters
Cherry

Variation

1-3/4 oz whiskey (Rye)
3/4 oz sweet vermouth
2 dashes Campari
Cherry

MANHATTAN COOLER
Tall Glass — Build

1 tsp sugar
1/2 oz rum
1 oz lemon juice
4 oz red wine
Fill with ice
Fruit garnish

MANILA FIZZ
Tall Glass — Shake

1 egg
1 oz lemon (or lime) juice
1 tsp sugar
2 oz gin
Fill with soda, ice

MANILA HOTEL JULEP
Hiball Glass — Build

Muddle 1 tsp sugar & 2 mint sprigs with water
Fill about 1/2 with crushed ice
Muddle with more mint sprigs
Fill with more crushed ice
Mint sprigs
2 oz Bourbon
1/2 oz dark rum (float)
Mint leaves, Pineapple stick

MAPLE LEAF
Cocktail Glass — Shake

1-1/2 oz Bourbon
1/2 oz maple syrup
1/2 oz lemon juice

MARAGATO
Cocktail Glass — Shake

1 oz rum
1/2 oz dry vermouth
1/2 oz sweet vermouth
1/4 oz lemon juice
1/4 oz lime juice
1/2 tsp sugar
1/4 oz Kirsch

MARBLE HILL
Cocktail Glass — Shake

1-1/2 oz gin
1/2 oz orange juice
1/2 oz Dubonnet

MARCIA DELANO'S NORTHERN
Mug or Hiball Glass — Build

1 tsp sugar
1 beaten egg
1 oz rum
1/2 oz brandy
Fill with hot water
Nutmeg

MARCONI WIRELESS
Cocktail Glass — Stir

1-3/4 oz applejack
3/4 oz sweet vermouth
2 dashes orange bitters

MARGAES COCKTAIL
Cocktail Glass — Shake

1-1/2 oz gin
1/2 oz lemon juice
1/2 oz pear juice
Sugar to taste

MARGARET DUFFY
Cocktail Glass — Stir

1-3/4 oz Swedish Punch
3/4 oz brandy
2 dashes bitters

MARGARITA
(See Chapter 8)
Cocktail Glass — Shake
Salt rim

1-1/2 oz Tequila
3/4 oz lime juice
1/2 oz triple sec

MARGUERITE
Cocktail Glass — Stir

1-3/4 oz gin
3/4 oz dry vermouth
1 dash orange bitters
Orange peel

Variation — Shake

1 oz gin
1/4 oz Pernod
1/2 egg white
1/4 oz grenadine
1/2 oz lime juice
1/4 tsp sugar

MARGUERITE FIZZ
Hiball Glass — Shake

1-1/2 oz gin
1 dash bitters
1/4 oz grenadine
1/4 oz lemon juice
Fill with soda, ice

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MARLBOROUGH
Cocktail Glass Stir

1-1/4 oz sherry
1-1/4 oz sweet vermouth
1 dash orange bitters

MARINER'S GROG
Old Fashioned Glass Build

1-1/2 oz Jamaican rum
1 tsp sugar
1 oz lemon juice
Several cloves,
Cinnamon stick
Fill with hot water

MARNY
Cocktail Glass Stir

1-3/4 oz gin
3/4 oz Grand Marnier
Cherry

MARSALA MARTINI
Cocktail Glass Stir

1 oz gin
3/4 oz dry vermouth
3/4 oz Marsala
Lemon twist

MARTHA
Old Fashioned Glass Build

Fill with ice
1-1/2 oz Bourbon
1 dash orange bitters
1/4 oz maraschino liqueur
Float 1/4 oz Pernod
Lemon twist

MARTINEZ COCKTAIL
Cocktail Glass Stir

1-1/4 oz gin
1-1/4 oz sweet vermouth
1 dash bitters
1 dash sugar syrup

Variation

1-1/4 oz gin
1 oz dry vermouth
1/4 oz orange curacao
1 dash orange bitters
Cherry
(Substitute—maraschino liqueur for curacao)

MARTINI (See Chapter 8)
Cocktail Glass Stir

1-3/4 oz gin
3/4 oz dry vermouth
Olive (or lemon twist)

Note: Martini may be made in endless ways for degrees of "Dryness" by varying the amount of dry vermouth used in proportion to the amount of gin.

MARTINI (Dry)
Cocktail Glass Stir

2 oz gin
1/2 oz dry vermouth
Olive (or lemon twist)

MARTINI (Extra Dry)
Cocktail Glass Stir

2-1/4 oz gin
1/4 oz dry vermouth
Olive (or lemon twist)

MARTINI (Medium)
Cocktail Glass Stir

2 oz gin
1/4 oz dry vermouth
1/4 oz sweet vermouth
Olive (or lemon twist)

MARTINI (Sweet)
Cocktail Glass Stir

1-3/4 oz gin
3/4 oz sweet vermouth
Olive, Cherry, Lemon twist

Note: Variations include use of bitters, a touch of liqueur of choice, i.e. Pernod, Chartreuse, Benedictine, Southern Comfort, curacao, etc.

MARTINI HOLLAND STYLE
Cocktail Glass Stir

2 oz Hollands Gin
1/2 oz dry vermouth
Lemon twist

MARTINIQUE SWIZZLE
Hiball Glass Shake

1-1/2 oz Martinique rum
1 dash Angostura bitters
1/2 oz lemon juice
1/4 tsp sugar
1/4 oz Pernod
Fill with shaved ice
Swizzle until glass frosts

MARVEL
Cocktail Glass Shake

2 oz Jamaican rum
1/4 oz grenadine
1/4 oz sirop de citron—or lemon juice

MARY ANN
Cocktail Glass Shake

3/4 oz Dubonnet
3/4 oz dry vermouth
1 oz orange juice

Variation

Old Fashioned Glass Shake

1 oz rum
1 oz Kahlua
Fill with ice

MARY GARDEN
Cocktail Glass Stir

1-3/4 oz Dubonnet
3/4 oz dry vermouth

MARY JANE
Cocktail Glass Shake

3/4 oz gin
3/4 oz Dubonnet
1/2 oz dry vermouth
1/2 oz orange juice

MARY PICKFORD
Cocktail Glass Shake

1-1/4 oz rum
1 oz pineapple juice
1/8 oz grenadine
1/8 oz maraschino liqueur

MARY ROSE
Cocktail Glass — Stir

1 oz port
3/4 oz gin
3/4 oz cherry liqueur

MASTER OF THE HOUNDS
Cocktail Glass — Stir

1-3/4 oz rye
3/4 oz cherry flavored brandy
2 dashes Angostura bitters

MATINEE
Cocktail Glass — Shake

1 oz gin
1/2 oz Sambuca
1/2 egg white
1/2 oz lime juice
1/4 oz cream
Nutmeg

MAURICE
Cocktail Glass — Shake

1 oz gin
1/2 oz sweet vermouth
1/2 oz dry vermouth
1/2 oz orange juice
1 dash bitters

Variation — Stir

1-3/4 oz port
3/4 oz brandy

Variation

2 oz gin
1/4 oz orange curacao
1/4 oz prunella
1 dash lemon juice

MAX BAER
Cocktail Glass — Stir

1 oz gin
1 oz apple brandy
1/4 oz grenadine
1/4 oz Pernod

MAXIM
Cocktail Glass — Stir

1-3/4 oz gin
1/2 oz dry vermouth
1/4 oz light creme de cacao

MAXIMILLIAN
Old Fashioned Glass — Build

Fill with ice
1-1/2 oz Galliano
3/4 oz gin floated on top

MAYAKA HOTEL SPECIAL
Cocktail Glass — Shake

1 oz gin
3/4 oz Cointreau
1/2 oz pineapple juice
1/4 oz lime juice

MAY COCKTAIL
Hiball Glass — Shake

1-1/2 oz whiskey
1/4 oz Kirschwasser
1/4 oz strawberry liqueur
Fill with May wine, ice
Lemon wedge

MAY BLOSSOM FIZZ
Hiball Glass — Shake

1 oz lemon juice
1/2 oz grenadine
2 oz Swedish Punch
Fill with soda, ice

MAYFAIR
Cocktail Glass — Shake

1-1/2 oz gin
1/2 oz apricot flavored brandy
1/2 oz orange juice
1 dash Pimento Dram
(Pinch of ground cloves, optional)

MAY FLOWER
Cocktail Glass — Stir

1-3/4 oz Dubonnet
3/4 oz brandy

MC BRANDY
Cocktail Glass — Shake

1-1/2 oz brandy
3/4 oz apple juice
1/4 oz lemon juice
Lemon slice

MC CLELLAND
Cocktail Glass — Stir

1-3/4 oz sloe gin
3/4 oz orange curacao
1 dash orange bitters

MC KINLEY PUNCH
Hiball Glass — Shake

1-1/2 oz Bourbon
1/2 oz lemon juice
1-1/2 oz grenadine
Fill with crushed ice, soda

MC KINLEY'S DELIGHT
Cocktail Glass — Shake

1-1/2 oz Bourbon
1/2 oz sweet vermouth
1/4 oz Pernod
1/4 oz cherry flavored brandy
(or cherry liqueur)

MC LAUGHLIN
Cocktail Glass — Shake

1-1/2 oz light creme de cacao
1 dash Angostura bitters
Fill with champagne, ice
Lemon twist

MECCA
Cocktail Glass — Shake

3/4 oz gin
3/4 oz dry vermouth
1/2 oz sweet vermouth
1/2 oz orange juice

MC CRORY
Hiball Glass — Build

1-1/2 oz whiskey
2 dashes bitters
1/2 tsp sugar
Fill with soda, ice

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MC GREGOR'S EGG NOG
Hiball Glass — Shake

2 oz sherry
1/2 oz Cognac
1/4 oz rum
1 tsp sugar
1 beaten egg
Fill with milk
Nutmeg & Cinnamon

MEDFORD
Cocktail Glass — Shake

1 oz gin
3/4 oz dry vermouth
3/4 oz orange juice

MEDIEVAL CANDLE
Pony Glass — Build

1/2 oz white creme de menthe
1/2 oz Southern Comfort
(100 proof if available)
Flame

MEEHOULAND
(Fire Eating Devil)
Cocktail Glass — Stir

1-1/2 oz sloe gin
1/2 oz sweet vermouth
1/2 oz dry vermouth
1 dash orange bitters
Lemon twist

MELBA
Cocktail Glass — Shake

1/2 oz lime juice
3/4 oz Swedish Punch
3/4 oz rum
1/4 oz Pernod
1/4 oz grenadine

MELBA CHAMPAGNE
Cocktail Glass — Build

1/2 oz Himbeergeist
(raspberry brandy)
Fill with champagne
Small scoop raspberry sherbert
Float fresh raspberry

MELON
Cocktail Glass — Shake

2 oz gin
1/4 oz lemon juice
1/4 oz maraschino liqueur
Cherry

MEMPHIS (Belle)
Cocktail Glass — Build

Place 1/2 peach & a cherry
in glass
Fill with crushed ice
2 oz Southern Comfort
Serve with straws & spoon

(The) MEMPHIS SLING SHOT
Sour Glass — Build

1 oz Early Times
3/4 oz sloe gin
1-1/2 oz 7 up
3 dashes Rose's lime juice
Fill with ice
Orange slice

MENLO CLUB
Cocktail Glass — Shake

1 oz lemon juice
1/2 oz gin
1/2 oz Cointreau
1/2 oz rum
1/2 tsp sugar

MERRY GO ROUND
Cocktail Glass — Stir

1-1/2 oz gin
1/2 oz sweet vermouth
1/2 oz dry vermouth
Olive, Lemon twist

MERRY WIDOW(er)
Cocktail Glass — Stir

1-1/4 oz gin
1-1/4 oz dry vermouth
1 dash Benedictine
1 dash Pernod
1 dash orange bitters(or Peychaud's)
Lemon twist

Variation

1-1/4 oz cherry flavored brandy
1-1/4 oz maraschino liqueur
Cherry

Variation

1-1/4 oz Dubonnet
1-1/4 oz dry vermouth
Lemon twist

Variation

1-1/4 oz gin
1-1/4 oz Byrrh

MERRY WIDOW FIZZ
Tall Glass — Shake

1 oz lemon juice
1 oz orange juice
1 tsp sugar
1 egg white
1-1/2 oz sloe gin
Fill with soda, ice

METROPOLE
Cocktail Glass — Stir

1-1/4 oz Cognac
1-1/4 oz dry vermouth
1 dash Peychaud's bitters
1 dash orange bitters
Cherry

METROPOLITAN
Cocktail Glass — Stir

1-1/4 oz brandy
1-1/4 oz sweet vermouth
1 dash bitters
1/4 tsp sugar
(Substitute—dry for sweet vermouth)
Variation — Shake

1 oz Cognac
3/4 oz Dubonnet
3/4 oz white creme de menthe

MEXACOLA
Snifter — Build

1/2 oz Tequila
1/2 oz Kahlua

MEXICAN BANANA
Old Fashioned Glass — Build

Fill with ice
1-1/2 oz Tequila
1/2 oz creme de banana

Variation

1/2 oz Kahlua
1/2 oz vodka
1/2 oz creme de banana

MEXICAN BANGER
Tall Glass — Build

1-1/2 oz Tequila
Fill with orange juice, ice
Float 1/2 oz Galliano
(Substitute—Kahlua for the Galliano)

Variation

1-1/2 oz vodka
Fill with orange juice
Float Kahlua

MEXICAN COFFEE
Fizz Glass — Build

1 tsp brown (or regular) sugar
1-1/2 oz Tequila
Fill with hot coffee
Top with whipped cream
(Optional—Float 1/4 oz Kahlua on cream)
(Substitute—1/2 oz dark creme de cacao or Kahlua for sugar)

MEXICAN EL DIABLO
Hiball Glass — Build

3/4 oz lime juice
(leave shell in glass)
1/2 oz creme de cassis
1-1/2 oz Tequila
Fill with ginger ale

MEXICAN FLAG
Pony Glass — Build
Pousse Cafe Style

1/3 grenadine
1/3 green creme de menthe
1/3 151 rum
Flame

MEXICAN GRASSHOPPER
Cocktail Glass — Shake

1-1/2 oz cream
3/4 oz Kahlua
3/4 oz white creme de menthe

MEXICAN ITCH (See Chapter 5)
Shot Glass — Build

Salt on web of hand
1-1/2 oz Tequila
Squeeze of lime

MEXICAN MOTHER
Old Fashioned Glass — Build

Fill with ice
1-1/2 oz Kahlua
1/2 oz orange curacao

MEXICANO
Cocktail Glass — Shake

1 oz rum
3/4 oz kummel
3/4 oz orange juice
1 dash Pimento Dram

MEXICAN SCREW
Tall Glass — Build

1-1/2 oz Tequila
Fill with ice, orange juice

MEXICAN STINGER
Old Fashioned Glass — Build

1-1/2 oz Tequila
1/2 oz creme de menthe, white
Fill with ice

MEXICAN ZIPPER
Old Fashioned Glass — Build

Fill with ice
1-1/2 oz Tequila
1/2 oz green creme de menthe

MEXICOLA
Tall Glass — Build

1-1/2 oz Tequila
3/4 oz lime juice
Fill with ice, cola

MEXICO PACIFICO
Cocktail Glass — Shake

1-1/2 oz Tequila
1/2 oz lime juice
1/2 oz passion fruit syrup
Lime wheel

MEXICO ROSE
Cocktail Glass — Shake

1-1/2 oz Tequila
1/2 oz lime juice
1/2 oz creme de cassis

MIAMI
Cocktail Glass — Shake

1-1/2 oz rum
1/2 oz white creme de menthe
1/2 oz lime juice

MIAMI BEACH
Cocktail Glass — Shake

1 oz Scotch
3/4 oz dry vermouth
3/4 oz grapefruit juice

Variation

1-1/2 oz rum
3/4 oz Cointreau
1/4 oz lemon (or lime) juice

MIAMI SUNSET
Hiball Glass — Build

Fill with ice
2 oz Early Times
1 oz triple sec
Fill with orange juice, stir
Float 1/2 oz grenadine

MICKEY (or Mickie)
Cocktail Glass — Stir

1 oz Jamaican rum
3/4 oz orange curacao
3/4 oz Bourbon
1 dash grenadine
(Can be made in a Tall Glass filled with crushed ice)

MICKEY BOY
Cocktail Glass — Stir

1-1/2 oz gin
1/2 oz dry vermouth
1/4 oz Pernod
1/4 oz white creme de menthe

MICKEY FINN
Cocktail Glass — Stir

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1 oz gin
1 oz dry vermouth
1/4 oz Pernod
1/4 oz white creme de menthe
Cherry or Mint sprig

MICKIE WALKER
Cocktail Glass Shake

1-1/2 oz Scotch
1/2 oz sweet vermouth
1/4 oz lemon juice
1/4 oz grenadine

MIDDLETOWN
Cocktail Glass Shake

1 oz lemon juice
1 oz Jamaican rum
1/2 oz Holland gin
1/2 oz grenadine
1 egg white

MIDNIGHT
Cocktail Glass Shake

3/4 oz lemon juice
1 oz apricot flavored brandy
3/4 oz orange curacao

Variation Stir

3/4 oz gin
3/4 oz sweet vermouth
3/4 oz dry vermouth
1/4 oz Pernod
1 dash orange juice

MIDNIGHT SUN
Cocktail Glass Shake

1-1/2 oz aquavit
1/2 oz grapefruit juice
1/2 oz lemon juice
1/2 tsp sugar
1/4 oz grenadine
Orange slice

MIGUEL LIGERO
Cocktail Glass Shake

1 oz lemon juice
1-1/2 oz rum
1/2 oz orange curacao
1 dash Angostura bitters
1/2 tsp sugar

MIKADO
Cocktail Glass Stir

2 oz brandy
1/4 oz orange curacao
1/4 oz light creme de cacao
2 dashes bitters

Variation

1-3/4 oz brandy
1/4 oz orange curacao
1/4 oz creme de noyeaux
1/4 oz orgeat syrup
2 dashes bitters

MILAN
Cocktail Glass Shake

1 oz Bourbon
1 oz rum
1/2 oz orange juice
Lemon twist

MILANO
Cocktail Glass Shake

1 oz Galliano
3/4 oz gin
3/4 oz lime juice
Cherry

MILK AND HONEY
Hiball Glass Build

1-1/2 oz Irish Mist
Fill with ice, milk
Cinnamon sprinkle

MILK PUNCH
Tall Glass Shake

1 tsp sugar
2 oz whiskey
Fill with milk, ice
Nutmeg
(1/2 oz rum optional)

Variation

1-1/2 oz Cognac
1/2 oz rum
1/2 oz orange curacao
1/2 tsp sugar
Fill with milk
Nutmeg

Variation

1-1/2 oz brandy
1/2 oz Jamaican rum
1/2 oz Benedictine
Fill with milk, soda
Nutmeg

Note: Almost any liquor can be used in a milk punch—Bourbon, Scotch, applejack, etc)

MILLIE
Snifter Build

1/2 oz Drambuie
1/2 oz Grand Marnier

Variation
Old Fashioned Glass Build

Fill with ice
1/2 oz Drambuie
1/2 oz Grand Marnier

MILLIE SPECIAL
Hiball Glass Shake

1-1/2 oz Jamaican rum
1/2 oz Bourbon
1/2 oz orange curacao
1/4 oz grenadine
Fill with crushed ice

MILLION
Cocktail Glass Shake

1-1/2 oz Jamaican rum
1/2 oz lime juice
1/2 tsp sugar
1 dash Angostura bitters
Cherry

MILLIONAIRE
Cocktail Glass Shake

1-1/2 oz whiskey
1/2 oz orange curacao
1 egg white
1/4 oz grenadine
(1/4 oz Pernod optional)

Variation

1-1/2 oz gin
1/2 oz Pernod
1 egg white
1 dash Angostura bitters

Variation

3/4 oz lime juice
3/4 oz Jamaican rum
1/2 oz apricot flavored brandy
1/2 oz sloe gin
1 dash grenadine

Variation

1 oz gin
1/2 oz sweet vermouth
1 egg white
1/4 oz grenadine
1/4 oz pineapple juice

MILLION DOLLAR

Same as the last variation of MILLIONAIRE

MILWAUKEE
Cocktail Glass Stir

2 oz rye
1/2 oz apricot flavored brandy
Green cherry

MILWAUKEE MADNESS
Old Fashioned Glass Build

1 oz Early Times
3/4 oz peppermint schnapps
1 dash bitters
Fill with ice, stir

MIMOSA
Cocktail Glass Build

1-1/4 oz orange juice
Fill with champagne, ice

MINGO'S DELIGHT
Cocktail Glass Shake

1-1/2 oz Galliano
3/4 oz lime juice
1/2 egg white

(The) MINNEAPOLIS HUSTLER
Cocktail Glass Shake/Blend

2 oz Early Times
1 oz sweet vermouth
1 oz orange curacao
1/2 oz lime juice

MINNEHAHA
Cocktail Glass Shake

1 oz gin
1/2 oz dry vermouth
1/2 oz sweet vermouth
1/2 orange juice
(Pernod float optional)

MINT
Cocktail Glass Stir

1-1/2 oz white wine
3/4 oz gin
1/4 oz white creme de menthe
Several mint sprigs

MINT COLLINS
Tall Glass Shake

1 oz lemon juice
2 oz mint flavored gin
Fill with ice, soda
Orange slice, Cherry,
Lemon wedge

Variation

2 oz gin
1 oz lemon juice
4 sprigs of mint
1 tsp sugar
Fill with ice, soda
Lemon wedge & Mint sprigs

MINT COOLER
Hiball Glass Build

1-1/2 oz Scotch
1/2 oz white creme de menthe
Fill with soda, ice

MINTED GIN
Cocktail Glass Shake

1-3/4 oz gin
3/4 oz lemon juice
3/4 tsp sugar
Lemon wedge & Mint leaf

MINT GIN COCKTAIL
Cocktail Glass Stir

1 oz mint flavored gin
1 oz white port
1/2 oz dry vermouth

MINT HIBALL
Hiball Glass Build

2 oz green creme de menthe
Fill with soda or ginger ale
Ice
Lemon twist

MINT JULEP
Silver mug or Tall Glass Build

Muddle 4 mint sprigs with
1 tsp sugar dissolved in water
Fill with shaved ice
2 oz Bourbon
Mint sprigs, Orange slice,
Pineapple spear, Cherry
(Before garnishing, stir until frosted)
Substitute brandy, gin, rye, apple-jack, etc for Bourbon)

MINT JULEP
Southern Style

Same as Mint Julep but use 100 proof Bourbon and more Mint leaves (Tear mint for greater aroma)

MINT ON ROCKS
Old Fashioned Glass Build

Fill with ice
2 oz green creme de menthe

MINTEQ
Cocktail Glass Shake

1-1/2 oz Tequila
1/2 oz lemon juice
1 tsp sugar
Several mint sprigs

MIRACLE
Cocktail Glass Shake

3/4 oz gin
3/4 oz Lillet
1/2 oz Cointreau
1/2 oz lemon juice
1 dash Pernod

MISSIONARY DOWNFALL
Tall Glass Blend

1-1/2 oz lime juice
3-7 mint sprigs

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1/4 oz rock candy syrup
1/2 slice fresh pineapple
1/2 oz peach flavored brandy
1 oz rum
Fill with shaved ice

MISSISSIPPI MULE
Cocktail Glass Shake

1-1/2 oz gin
1/2 oz lemon juice
1/2 oz creme de cassis

MISSISSIPPI PUNCH
Tall Glass Build

1/2 oz lemon juice
1/2 tsp sugar
1 dash bitters
1 oz whiskey
1-1/2 oz rum
1 oz brandy
Fill with ice, garnish

MISSOURI COOLER
Hiball Glass Shake

1-1/2 oz applejack
3/4 oz light creme de cacao
Fill with milk, ice
Nutmeg

MISSOURI MULE
Cocktail Glass Shake

2 oz gin
1/4 oz lemon juice
1/4 oz creme de cassis

MISTER ERNIE SUTTON'S GIN E
Cocktail Glass Stir

1-1/2 oz gin
3/4 oz orange curacao
1/4 oz brandy
1 dash orange bitters

MISTER MANHATTAN
Cocktail Glass Shake

Muddle 1 tsp sugar with
4 sprigs mint
1-1/2 oz gin
1/2 oz orange juice
1/4 oz lemon juice

Variation

1-3/4 oz gin
1/2 oz orange juice
1/4 oz lemon juice

MISTS
Old Fashioned Glass Build

Fill with crushed ice
Add liquor
Lemon twist

MIXED MOCHA FRAPPE
Cocktail Glass Build

Fill with crushed ice
3/4 oz coffee liquor
1/4 oz white creme de menthe
1/4 oz light creme de cacao
1/4 oz triple sec
Sugar glass rim

M.J.
Cocktail Glass Stir

1-3/4 oz gin
1/2 oz sweet vermouth
1/4 oz light creme de cacao

MOBILE MULE
Tall Glass Build

2 oz rum
1/2 oz lime juice
Fill with ginger beer, ice
Lime wheel

MOCHA MINT
Cocktail Glass Shake

1 oz coffee liquor
3/4 oz white creme de menthe
3/4 oz dark creme de cacao
(Sugar glass rim optional)

MODDER (River) COCKTAIL
Cocktail Glass Stir

1-1/2 oz gin
1/2 oz dry vermouth
1/2 oz Dubonnet
Lemon twist

MODERN
Cocktail Glass Shake

1-3/4 oz Scotch
1/4 oz lemon juice
1/4 oz Pernod
1 dash orange bitters
1/4 oz Jamaican rum
Cherry

Variation Stir

1-1/2 oz sloe gin
3/4 oz Scotch
1/4 oz Pernod
1 dash orange bitters
1 dash grenadine (or sugar syrup)
(Substitute—Bourbon for the Scotch)

MODERN LEMONADE
Tall Glass Shake

1 oz lemon juice
1 oz sherry
1 oz sloe gin
1 tsp sugar
Fill with soda, ice
Lemon twist

MODERN MAID
Cocktail Glass Shake

1-3/4 oz Scotch
1/4 oz lemon juice
1/4 oz Pernod
1/4 oz Jamaican rum
1 dash orange bitters

MOFUCO
Cocktail Glass Build

2 oz rum
1 egg
1 dash Angostura bitters
1 tsp sugar
Lemon twist

MOJITO
Tall Glass Build

Muddle 1/2 oz lime juice with
1/2 tsp sugar and
Several mint leaves
Leave lime shell in glass
Fill 2/3 with shaved ice
1-1/2 oz rum
Fill with soda
Mint leaf

MOJITO CRIOLLO

Substitute lemon juice for the lime in MOJITO

MOLDAU
Cocktail Glass — Shake

1-1/2 oz gin
1/2 oz plum brandy
1/4 oz orange juice
1/4 oz lemon juice
Brandied cherry

MOLL
Cocktail Glass — Stir

1 oz gin
3/4 oz sloe gin
3/4 oz dry vermouth
1 dash orange bitters
1/2 tsp sugar
(Optional—omit dry vermouth & increase other ingredients)

MOLLY PICON
Cocktail Glass — Stir

1 oz gin
1 oz Amer Picon
1/2 oz sweet vermouth

MOMINETTE
Cocktail Glass — Shake

1-3/4 oz Pernod
1/2 oz anisette
1/4 oz grenadine
Lemon twist

MONAHAN
Cocktail Glass — Stir

1-1/2 oz whiskey
1/2 oz sweet vermouth
1/2 oz Amer Picon

MONKEY
Cocktail Glass — Shake

1 oz rum
1 oz pineapple juice
1/2 oz orange curacao

MONKEY GLAND
Cocktail Glass — Shake

1-1/2 oz gin
1/2 oz orange juice
1/4 oz Benedictine
1/4 oz grenadine

MONTANA
Cocktail Glass — Stir

1-1/2 oz Cognac
1/2 oz dry vermouth
1/2 oz port
(Variation—Use equal parts of each ingredient)

MONTAUK RIDING CLUB
Cocktail Glass — Shake

1 oz Calisay
1-1/4 oz brandy
1/4 oz lime juice
1/4 tsp sugar

MONTE CARLO
Cocktail Glass — Stir

1-3/4 oz rye or Bourbon
3/4 oz Benedictine
2 dashes Angostura bitters
Lemon twist

MONTE CARLO IMPERIAL HIBALL
Hiball Glass — Shake

1/2 oz lemon juice
1/2 oz white creme de menthe
1-1/2 oz gin
Fill with champagne, ice

MONTEGO SQUIRREL
Cocktail Glass — Blend

1-1/2 oz Tia Maria
1/2 oz rum
1-1/2 oz cream

MONTIGNI
Cocktail Glass — Shake

3/4 oz Cordial Medoc
3/4 oz cream
1/2 oz Cognac
1/2 oz orange curacao
Nutmeg sprinkle

MONTMARTE
Cocktail Glass — Stir

1-1/2 oz gin
1/2 oz sweet vermouth
1/2 oz triple sec
Cherry

MONTEMARTE SPECIAL
Cocktail Glass — Shake

1-1/2 oz rum
3/4 oz cream
1/4 oz grenadine
Nutmeg sprinkle

MONTPELIER
Cocktail Glass — Stir

1-3/4 oz gin
3/4 oz dry vermouth
Onion

MONTREAL CLUB BOUNCER
Old Fashioned Glass — Build

Fill with ice
1 oz gin
1 oz Pernod

MONTREAL GIN SOUR
Large Sour or Cocktail Glass — Shake

1/2 oz lemon juice
2 oz gin
1 egg white
1 tsp sugar

MONTY
Large Cocktail Glass — Shake

2 oz cream
1 oz Appleton Special rum
3/4 oz apricot flavored brandy
1/2 oz light creme de cacao
1/2 oz pineapple juice (and fresh pineapple if available)
1/2 oz creme de noyeaux
1/2 oz orgeat syrup

MONTY SPECIAL
Double Old Fashioned Glass — Blend

1 large scoop vanilla ice cream
1 oz rum
1/2 oz light creme de cacao
1/2 oz creme de banana
1/2 oz creme de noyeaux

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MOOD INDIGO
Cocktail Glass Shake

1 oz gin
1/2 oz Parfait Amour
1/2 oz Cognac
1/2 egg white

MOON DUST
Cocktail Glass Shake

1 oz rum
3/4 oz Galliano
1/2 oz lemon juice
1/4 oz orgeat
1/4 oz grenadine
Green cherry

MOONLIGHT
Cocktail Glass Shake

1 oz gin
1 oz white wine
3/4 oz grapefruit juice
1/4 oz Kirsch
Lemon twist

MOONLIGHT COOLER
Hiball Glass Shake

2 oz apple brandy
1 oz lemon juice
1 tsp sugar
Fill with soda, ice
Fruit garnish

MOONRAKER
Cocktail Glass Shake

3/4 oz brandy
3/4 oz Dubonnet
3/4 oz peach flavored brandy
1/4 oz Pernod

MOON RAY COCKTAIL
Cocktail Glass Stir

3/4 oz gin
3/4 oz dry vermouth
3/4 oz Strega
1/4 oz anisette
1 dash Angostura bitters

MOONSHINE
Cocktail Glass Stir

1-3/4 oz gin
1/2 oz dry vermouth
1/4 oz maraschino liqueur
2 dashes Pernod
(Substitute—Boker's bitters for Pernod & use cherry garnish)

MOOR
Cocktail Glass Stir

1-3/4 oz gin
3/4 oz sweet vermouth
Lemon twist

MOOSE
Cocktail Glass Stir

1-3/4 oz Bourbon
3/4 oz apricot flavored brandy
1 dash Angostura bitters
Pineapple spear

MOOSE MILK
Tall Glass Build

2 oz Kahlua
Fill with ice, milk

MORNING
Cocktail Glass Stir

1 oz brandy
3/4 oz dry vermouth
2 dashes orange bitters
1/4 oz Pernod
1/4 oz maraschino liqueur
1/4 oz orange curacao

MORNING AFTER
Hiball Glass Shake

1 oz Pernod
1/2 oz anisette
1 egg white
Fill with Squirt, ice

MORNING CALL
Cocktail Glass Shake

1 oz Pernod
3/4 oz lemon juice
3/4 oz maraschino liqueur

MORNING FIZZ
Hiball Glass Shake

1/2 oz lemon juice
1/4 oz Pernod
1-1/2 oz whiskey
1/2 egg white
Fill with Squirt, ice

MORNING GLORY
Hiball Glass Shake

1 oz Bourbon or rye
3/4 oz brandy
2 dashes bitters
1/4 oz Pernod or anisette
1/4 oz orange curacao
1/4 tsp sugar
Fill with soda, ice

Variation

Tall Glass Build

1/2 oz Cointreau
1/2 oz cherry flavored brandy
1 dash Angostura bitters
Fill with champagne, ice
Orange slice & Pineapple spear

Variation

Cocktail Glass Shake

1-1/2 oz gin
3/4 oz lime juice
1 egg
1/4 oz green creme de menthe
1/2 tsp sugar

Variation

1 oz gin
1/2 oz whiskey
1/2 oz grenadine
1 egg white
1/2 oz lemon juice

MORNING GLORY DAISY
Large Cocktail Glass Shake

1/2 egg white
1/2 tsp sugar
2 oz Bourbon, Scotch, gin, or vodka, or (etc.)
1/4 oz Pernod
Top with Squirt

MORNING GLORY FIZZ
Hiball Glass Shake

1 oz lemon (or lime) juice
1 tsp sugar
1 egg white

1/4 oz Pernod
1-1/2 oz Scotch
Fill with soda, ice
(1 dash Peychaud's bitters optional)

MORNING MIST
Old Fashioned Glass — Build

Fill with crushed ice
1 oz Galliano
Fill with orange juice

MORNING ROSE
Cocktail Glass — Shake

1/2 oz lemon juice
1-1/2 oz rum
1/4 oz grenadine
1/4 oz orange curacao

MORNING, TEACHER

Same as original MORNING GLORY but add lemon twist

MORRO
Cocktail Glass — Shake
Sugar rim
Moisten with Falernum

1 oz gin
1/2 oz gold rum
1/2 oz pineapple juice
1/2 tsp sugar

MOSCOW MULE
Copper mug or Hiball glass — Build

1-1/2 oz vodka
3/4 oz lime juice
(Leave shell in glass)
Fill with ginger beer, ice

Note: Moscow Mule was created by Jack Morgan at his Cock 'N Bull restaurant in Los Angeles, Calif)

MOSCOW WITCH
Old Fashioned Glass — Build

1 oz vodka
3/4 oz Strega
Fill with ice
Lemon twist & Lime squeeze

MOTHER
Cocktail Glass — Shake

1-1/2 oz gin
1/2 oz orange juice
1/2 oz Cherry Herring

MOTHER SHERMAN
Cocktail Glass — Shake

1-1/2 oz apricot flavored brandy
1 oz orange juice
2 dashes orange bitters

MOTHER'S MILK
Cocktail Glass — Shake

1-1/2 oz gin
1 oz cream
1/2 tsp sugar
Nutmeg sprinkle

MOULIN ROUGE
Cocktail Glass — Stir

1-3/4 oz sloe gin
3/4 oz sweet vermouth
1 dash bitters

Variation

1-1/4 oz orange gin
1 oz apricot flavored brandy
1/4 oz grenadine

Variation — Shake

1 oz orange gin
1/2 oz lemon juice
3/4 oz apricot flavored brandy
1/4 oz grenadine

MOUNTAIN
Cocktail Glass — Shake

1 egg white
1/4 oz lemon juice
1/4 oz dry vermouth
1/4 oz sweet vermouth
1-3/4 oz rye

MT. BAKER BEAKER
Hiball Glass — Build

2 oz dark rum
1 oz lemon juice
1 tsp sugar
3/4 oz pineapple juice
3/4 oz water
Fill with crushed ice
(Substitute—hot water for ice & add 1 pat of butter)

MOVE OVER
Cocktail Glass — Stir

1-1/2 oz gin
1/2 oz dry vermouth
1/4 oz sweet vermouth
1/4 oz Cherry Herring
1 dash bitters
Lemon twist

MOVIE LOT
Cocktail Glass — Shake

1 oz gin
1 oz grape juice
1/2 oz caloric

MOVITO
Hiball Glass — Shake

1-1/2 oz rum
3/4 oz lime juice
1/2 tsp sugar
Fill with soda, ice
Mint sprigs

MRS. SOLOMON
Cocktail Glass — Stir

2 oz brandy
1/2 oz orange curacao
2 dashes bitters
Sugar glass rim
Lemon twist

MUDDY RIVER
Double Old Fashioned Glass — Shake

Fill with ice
1-1/2 oz dark creme de cacao
1 oz Kahlua
3 oz cream
(1 oz vodka optional)

MUD PIE
Old Fashioned Glass — Build

Muddle 1/2 tsp sugar with
2 dashes Peychaud's bitters,
1/2 oz orange curacao,

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orange slice, cherry, and
lemon twist.
Fill with ice
Add 1-1/2 oz whiskey - or
serve whiskey on the side

MULE
Cocktail Glass Shake

1-1/2 oz gin
1/2 oz lemon juice
1/2 oz creme de cassis

MULE HIND LEG
Cocktail Glass Stir

1/2 oz gin
1/2 oz applejack
1/2 oz Benedictine
1/2 oz apricot flavored brandy
1/2 oz maple syrup

MULLED ALE
Mug Build

Fill with ale
Heat by immersing a red hot iron into the ale

MULLED CLARET
Mug Build

1 tsp sugar
1 oz lemon juice
1/2 tsp cinnamon
1/2 tsp nutmeg
Fill with claret
Heat by immersing a red hot iron into the claret

MULLED CIDER
Mug Build

1 tsp sugar
1 oz lemon juice
1/2 tsp cinnamon
1/2 tsp nutmeg
Fill with cider & 1/2 oz rum
Heat by immersing a red hot iron into the cider

MULLED BOURBON
Mug Build

Heat, but do not boil,
2-1/2 oz Madeira wine,
1 oz Bourbon,
1 oz Lillet
2 dashes orange bitters,
4 oz water,
1 tsp brown sugar.
Place lemon wedge, cloves, cinnamon stick in mug & add hot mixture

MULLED WINE
Mug Build

Heat but do not boil,
4 oz red wine,
1 dash bitters,
1 tsp sugar,
1 lemon twist,
1 pinch allspice,
1 cinnamon stick
several cloves, etc.

Note: Variations include the addition of a liquor and spices of choice. Traditionally, the mixture is heated by dipping a red hot iron poker into it.

MUSCATEL FLIP
Flip or Sour Glass Shake

1-1/2 oz muscatel wine
3/4 oz brandy
1 egg
1 tsp sugar
1/2 oz cream
Nutmeg sprinkle

MUSKMELON
Cocktail Glass Shake

1-1/2 oz rum
1/2 tsp sugar
1/2 oz lime juice
1/2 oz orange juice
Several pieces of ripe cantaloupe
Cantaloupe piece garnish

MUSTAPHA
Cocktail Glass Shake

1-1/2 oz gin
1/2 oz creme de cassis
1/2 egg white
1/4 oz lime syrup
1 dash Tabasco

MY COCKTAIL
Cocktail Glass Stir

2 oz gin
1/2 oz Grand Marnier

MY OWN
Cocktail Glass Shake

1-1/2 oz gin
1/2 oz orange juice
1/2 oz Cointreau

MYRTLE BANK PUNCH
Tall Glass Shake

1-1/2 oz Demerara rum 151 proof
3/4 oz lime juice
1/2 oz grenadine
1 tsp sugar
Fill with ice
Float 1/2 oz maraschino liqueur
Fill with soda

MY SIN
Cocktail Glass Shake

1 oz Pernod
1 oz anisette
1 dash bitters
1 egg white

RED LAKE LIBRARY
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NACIONAL
Cocktail Glass Shake

1 oz rum
3/4 oz apricot flavored brandy
3/4 oz lime juice
Sugar to taste

NAKED LADY
Cocktail Glass Shake

3/4 oz rum
3/4 oz sweet vermouth
1/2 oz apricot flavored brandy
1/2 oz lemon juice
2 dashes grenadine

NAPA HIBALL
Hiball Glass Shake

1-1/2 oz gin
1/2 oz lemon juice
1/2 tsp sugar
Fill with soda, ice

NAPLES DELIGHT
Cocktail Glass Shake

1 oz cream
3/4 oz Galliano
3/4 oz dark creme de cacao

NAPOLEON
Cocktail Glass Stir

2 oz gin
1/4 oz Dubonnet
1 oz orange curacao
(Optional—1 dash Fernet Branca & Lemon twist)

NAPOLI
Highball Glass Build

1 oz Galliano
1-1/2 oz vodka
Fill with ice, ginger ale

NARRAGANSETT
Cocktail Glass Stir

1-3/4 oz rye
1/2 oz sweet vermouth
1/4 oz anisette

NARRAGANSETT COBBLER
Double Old Fashioned Glass Build

Fill with crushed ice
2 oz whiskey
1/2 tsp sugar
Fill with ginger ale
Orange peel
Serve with straws

NATIONAL
Cocktail Glass Shake

1-1/2 oz rum
1/2 oz pineapple juice
1/2 oz apricot flavored brandy
Pineapple stick, Cherry

Variation

1-1/2 oz rum
1/2 oz lime juice
1/4 oz apricot flavored brandy
1/2 oz pineapple juice

NATURAL
Cocktail Glass Shake

1 oz rum
1/2 oz brandy
1/4 oz grenadine
1/4 oz orgeat syrup
1/4 oz lemon juice

NAVAL COCKTAIL
Cocktail Glass Stir

1-1/4 oz gin
1-1/4 oz sweet vermouth
Onion, Lemon twist

NAVY GROG
Double Old Fashioned Glass Shake

1 oz dark rum
1/2 oz rum
1/2 oz lime juice
1/2 oz orange juice
1/2 oz pineapple juice
1/2 oz guava nectar
1/4 oz Falernum
Mint sprigs

Variation

1 oz Demerara rum
1 oz Jamaican rum
3/4 oz lemon juice
3/4 oz grapefruit juice
1 oz rum
Fill with soda

Variation

1-1/2 oz lime juice
3/4 oz grapefruit juice
1 dash rock candy syrup
1 oz rum
1 oz dark rum
1 oz 86° Demerara rum
1/4 oz Navy Grog Mix
Lime shell, mint, etc.

Note: If Navy Grog Mix is not available use 1/4 oz each—pineapple juice, orange juice and guava nectar.

NEAPOLITAN
Cocktail Glass Stir

1-1/2 oz rum
1/2 oz Cointreau
1/2 oz Grand Marnier

NECTARINE COOLER
Tall Glass Shake

2 oz vodka
3 oz orange juice
1 tsp sugar
Several pieces ripe nectarine
Fill with Squirt, ice
Slice of nectarine

NEGRITA GROG
Old Fashioned Glass Build

1/2 oz brandy
1/2 oz rum
1/2 tsp sugar
1/2 oz orange curacao
1 oz strong tea
Fill with hot water
Lemon wedge

NEGRONI
Cocktail Glass Stir/Shake

1 oz gin
1 oz sweet vermouth
1 oz Campari

Variation

Serve on the rocks with
Soda splash
Lemon twist
(Similar to Americano)

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NEGRONIS
Old Fashioned Glass Build

3/4 oz gin
3/4 oz Campari
3/4 oz sweet vermouth
Fill with ice, soda
Lemon twist
(1 dash bitters optional)

NELSON'S BLOOD
Old Fashioned Glass Build

1-1/2 oz rum
Fill with hot water
1 pat of butter

NETHERLAND
Cocktail Glass Stir

1-3/4 oz brandy
3/4 oz orange curacao
1 dash orange bitters

NEVADA
Cocktail Glass Shake

1-1/2 oz rum
3/4 oz grapefruit juice
3/4 oz lime juice
1 dash bitters
1-1/2 tsp sugar

NEVINS
Cocktail Glass Shake

1-1/2 oz Bourbon
1/2 oz orange juice
1/4 oz apricot liqueur
1/4 oz lemon juice
1 dash Angostura bitters
(Sugar glass rim optional)

NEWBERRY
Cocktail Glass Stir

1 oz gin
1 oz sweet vermouth
1/2 oz orange curacao
Lemon twist, orange peel

NEW DEAL
Old Fashioned Glass Build

1-1/2 oz whiskey
1/2 oz Amer Picon
1/4 tsp sugar
Fill with ice
Orange peel

NEW LIFE
Cocktail Glass Shake

1/2 oz lemon juice
1 oz Cointreau
1/2 oz Pernod
1/2 oz rum
Sugar to taste

NEW ORLEANS
Cocktail Glass Stir

1-1/2 oz Bourbon
1 dash orange bitters
2 dashes Angostura bitters
1/4 oz anisette
1/4 oz Pernod
(Sugar to taste optional)
Lemon twist

NEW ORLEANS BUCK
Hiball Glass

1-1/2 oz rum
1/2 oz lime juice
1/2 oz orange juice
2 dashes Peychaud's bitters
Lime wheel

NEW ORLEANS GIN FIZZ
Tall Glass

1 oz lemon juice
1/2 oz lime juice
1 tsp sugar
1 egg white
1-1/2 oz gin
3 dashes orange flower water
(1/2 oz cream optional)
Fill with soda, ice

Variation

Sugar glass rim
Add 1/4 oz Kirschwasser
Lemon wedge

Note: The orange flower water may be put in first to coat the glass or may be floated on top.

NEW ORLEANS GOLDEN FIZZ

Use egg yolk for the egg white in the NEW ORLEANS GIN FIZZ

NEW ORLEANS TRUMPETER
Cocktail Glass Shake/Build

1-1/2 oz Early Times
1 oz green creme de menthe
1/2 tsp sugar
Squirt of 7 UP
Cherry

NEWPORT
Cocktail Glass Shake

1 oz Galliano
1/2 oz white creme de menthe
3/4 oz orange juice
1/2 oz cream

NEWTON'S APPLE COCKTAIL
Cocktail Glass Stir

1-3/4 oz apple brandy
3/4 oz orange curacao
1 dash Angostura bitters

NEWTON'S SPECIAL
Cocktail Glass Stir

1-3/4 oz brandy
3/4 oz Cointreau
1 dash Angostura bitters

NEW WORLD
Cocktail Glass Shake

1-1/2 oz blended whiskey
1/2 oz lime juice
1/2 oz grenadine
Lime sliver

NEW YORK
Cocktail Glass Shake

1-1/2 oz whiskey
1/2 oz lime (or lemon) juice
1/4 oz grenadine
1/4 tsp sugar
Shake with orange peel
Lemon twist

NEW YORKER
Cocktail Glass Shake

1-1/2 oz Bourbon
1/2 oz claret
1/2 oz lemon juice
1/2 tsp sugar

Variation

2 oz Southern Comfort
1/2 oz lime juice

Variation

3/4 oz Galliano
1 oz Inca Pisco
1 oz grapefruit juice
1/2 oz lime juice
1 tsp sugar

Variation

1-1/2 oz blended whiskey
1/2 oz lime juice
1/2 tsp sugar
1/4 oz grenadine
Sugar glass rim
Lemon twist, Orange peel

Variation Stir

1-1/2 oz dry vermouth
1/2 oz gin
1/2 oz dry sherry
1 dash Cointreau

Variation

Hiball Glass Build

1-1/2 oz Bourbon
1/2 oz lemon juice
1/2 tsp sugar
Fill with soda, ice
Float 1/2 oz claret

(The) NEW YORK EXPERIENCE
Cocktail Glass Stir

1 oz Early Times
1 oz dry vermouth
1 oz triple sec
Lemon twist

NEW YORK SOUR
Sour Glass Shake

1 oz lemon juice
1 tsp sugar
2 oz whiskey
Float claret
Lemon wedge, Cherry

NICK'S OWN
Cocktail Glass Stir

1-1/4 oz brandy
1 oz sweet vermouth
1/4 oz Pernod
1 dash Angostura bitters
Lemon twist, Cherry

NICKY'S FIZZ
Hiball Glass Shake

1-1/2 oz gin
1 oz pineapple juice
Fill with soda, ice

NICOLASKI
Cocktail Glass Build

2-1/2 oz brandy
Lemon wedge dipped in sugar

Variation

Snifter Build

1-1/2 oz Cognac
Lemon wedge
(1/2 dipped in sugar, 1/2 fresh coffee grounds)
Chew wedge then drink Cognac

(The) NICOLOSCAR

Same as NICOLASKA variation above

NIGHT CAP
Cocktail Glass Shake

3/4 oz brandy
3/4 oz anisette
3/4 oz orange curacao
1 egg yolk
Nutmeg sprinkle

Variation

Hiball Glass—hot water

Variation

Mug or Hiball Glass Build

1-1/2 oz rum
1 tsp sugar
Warm milk to fill
Nutmeg

NIGHT FLIGHT
Cocktail Glass Shake

1-1/2 oz Rhum Negrita
1/2 oz lime juice
1/2 oz maple syrup

NIGHTMARE
Cocktail Glass Shake

3/4 oz gin
3/4 oz Dubonnet
1/2 oz cherry flavored brandy
1/2 oz orange juice

NIGHT SHADE
Cocktail Glass Shake

1-1/2 oz Bourbon
1/2 oz sweet vermouth
1/2 oz orange juice
1 dash Yellow Chartreuse
Orange slice, Lemon wedge

NINE PICK
Cocktail Glass Shake

3/4 oz Pernod
3/4 oz brandy
3/4 oz orange curacao
1 egg yolk

NINETEEN
Cocktail Glass Stir

3/4 oz gin
3/4 oz dry vermouth
3/4 oz Kirschwasser
1 dash Boker's bitters
1/4 tsp sugar
(Optional—dash of Pernod or omit bitters. Also, more vermouth & less gin and Kirschwasser)

NINETEEN FOURTEEN
Cocktail Glass Shake

1 oz cream
1 oz orange curacao
1 oz gin

NINETEEN PICK ME UP
Cocktail Glass Shake

1-3/4 oz Pernod
3/4 oz gin
1 dash Angostura bitters

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1 dash orange bitters
Sugar to taste
Soda squirt

NINETEEN TWENTY
Cocktail Glass Stir

1-1/2 oz gin
1/2 oz dry vermouth
1/2 oz Kirschwasser
1 dash orange bitters
1 dash Groseille syrup

Variation

1-1/2 oz rye
1/2 oz sweet vermouth
1/2 oz dry vermouth
1 dash orange bitters
Lemon twist

Variation Shake

1-1/2 oz dry vermouth
1/2 oz gin
1/2 oz Kirschwasser
1 dash Pernod

NINETEEN TWENTY HIBALL
Hiball Glass Build

1-1/2 oz Pernod
1 oz gin
1 dash Angostura bitters
1 dash orange bitters
1/2 tsp sugar
Fill with soda, ice

NINETY MILES
Cocktail Glass Stir/Shake

1-1/4 oz sloe gin
1-1/4 oz applejack

NINTCHKA (NINOTCHKA)
Cocktail Glass Shake

1-1/2 oz vodka
1/2 oz light creme de cacao
1/2 oz lemon juice

NONE BUT THE BRAVE
Cocktail Glass Shake

1-1/2 oz brandy
1/2 oz Pimento Dram
1/4 oz lemon juice
1/4 oz Jamaican rum
1/4 tsp sugar

NOON
Cocktail Glass Shake

1 oz gin
1/2 oz sweet vermouth
1/2 oz dry vermouth
1/2 oz orange juice
1 egg white
1 dash bitters

NORMANDY
Cocktail Glass Stir

1 oz sweet cider
3/4 oz brandy
1/2 oz apple brandy
1/4 oz gin

NORTH POLE
Cocktail Glass Shake

1 oz gin
1/2 oz lemon juice
1/2 oz maraschino liqueur
1 egg white
Top with whipped cream

NORTHSIDE SPECIAL
Tall Glass Shake

2-1/2 oz orange juice
1/2 oz lemon juice
1 tsp sugar
1-1/2 oz Myers Rum
Fill with ice, soda

NORTHWEST PASSAGE
Mug or Old Fashioned Glass Build

1 Pat of butter
1 oz 151 Demerara rum
Fill with hot water
Lemon twist

NOURMAHAL PUNCH
Tall Glass Build

3/4 oz lime juice
Leave shell in glass
Fill with ice
2 oz Jamaican rum
2 dashes Angostura bitters
Fill with soda

NUDE EEL
Cocktail Glass Stir

3/4 oz gin
3/4 oz Cognac
3/4 oz Dubonnet
3/4 oz Yellow Chartreuse

NUGENT
Cocktail Glass Shake

1 oz lemon juice
1/2 egg white
1 tsp sugar
1-1/2 oz rum

NUMBER 3
Cocktail Glass Stir

1-3/4 oz gin
1/2 oz dry vermouth
1 dash orange bitters
1/4 oz anisette

NUMBER 6
Cocktail Glass Stir

1-3/4 oz gin
1/2 oz sweet vermouth
1/4 oz orange curacao
1 lemon twist & 1 orange peel
Cherry

NUPTIAL
Cocktail Glass Shake

1-1/2 oz gin
3/4 oz Kirshwasser
1/4 oz orange curacao
1/4 oz lemon juice
1/4 oz orange juice

THE NUT
Old Fashioned Glass Build

Fill with ice
1-1/2 oz vodka
1/2 oz Amaretto

BIOMEDICAL LIBRARY
UNIVERSITY OF MINNESOTA
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OASIS DAIQUIRI
Cocktail Glass Blend

1 oz rum
1/4 oz peach flavored brandy
1/2 oz lemon juice
1 oz orange juice
Ripe peach pieces,
Cherry

OASIS COOLER
Tall Glass Shake

1-1/2 oz gin
1-1/2 oz dry vermouth
1/2 oz lemon juice
Fill with ice, soda

OBEAH PRINCESS
Cocktail Glass Shake

3/4 oz Galliano
1/4 oz green creme de menthe
1 oz Mt. Gay Barbados rum
1 egg white
Orange slice

OCEAN SHORE
Cocktail Glass Shake

1/2 oz lemon juice
1 oz sloe gin
1/2 oz gin
1/2 egg white
1/4 oz orgeat syrup

OCHO RIOS
Cocktail Glass Shake

1-1/2 oz Jamaican rum
1 oz guava nectar
1/2 oz cream
1/2 oz lime juice
1/2 tsp sugar

ODDBALL
Cocktail Glass Shake

1-1/2 oz Pernod
1 oz orange juice

ODD MC INTYRE
Cocktail Glass Shake

3/4 oz brandy
3/4 oz Cointreau
3/4 oz Lillet
3/4 oz lemon juice

OF COURSE
Cocktail Glass Shake/Blend

1-1/2 oz cream
3/4 oz Amaretto
3/4 oz brandy

OFF SHORE
Cocktail Glass Shake

1 oz apple brandy
3/4 oz caloric
3/4 oz rum

O'HEARN SPECIAL
Tall Glass Build

1-1/2 oz brandy
Fill with ice, ginger ale
Orange peel, Mint sprigs

OH HENRY!
Cocktail Glass Stir

1 oz whiskey (Bourbon)
1 oz Benedictine
3/4 oz ginger ale

OJEN
Cocktail Glass Stir

2-1/2 oz Ojen
2 dashes Peychaud's bitters
(1-1/2 oz Ojen may be used and fill glass with soda)

OLAFFSON'S PUNCH
Tall Glass Shake

1-1/2 oz lime juice
1-1/4 oz orange juice
2 oz Haitian rum
1-1/2 tsp sugar
Shake with fruit rinds
Strain into glass
Fill with crushed ice, soda

OLD CASTLE PUNCH
Tall Glass build

1-1/2 oz rum
Fill with Rhine wine, ice
Sugar to taste

OLD CHARLES
Cocktail Glass Shake

2 oz Galliano
1 oz Barbados rum
2 oz grapefruit juice
1 dash grenadine
1/2 oz lime juice - or
Rose's lime juice
Lime wheel

OLD ETONIAN
Cocktail Glass Stir

1-1/4 oz gin
1-1/4 oz Lillet
2 dashes orange bitters
2 dashes creme de noyeaux
Orange peel

OLD FALL RIVER LINE
Cocktail Glass Shake

3/4 oz gin
3/4 oz brandy
1/2 oz white creme de menthe
1/2 oz maraschino liqueur

OLD FASHIONED
(See Chapter 8)
Old Fashioned Glass Build

1/2 tsp sugar &
2 dashes bitters
Dissolved with water
Fill with ice
1-1/2 - 2 oz Bourbon
Cherry, Orange slice, &
Lemon wedge

Note: Many variations may be made by adding a little liqueur for sweetening, or using different bitters, or even using a different liquor base. Juices may also be added.

Variation

1/2 oz orange curacao
2 dashes bitters
Fill with ice, whiskey
Fruit garnish

Variation

1 dash orange bitters
1/2 oz sweet vermouth
Fill with ice, applejack
Fruit garnish

OLD FASHIONED APPETIZER
Old Fashioned Glass — Build

1 dash Peychaud's bitters
1/4 oz Pernod
1/4 oz orange curacao
3/4 oz rye or Bourbon
3/4 oz Dubonnet
Fill with ice
Orange slice, Lemon twist

OLD PAL
Cocktail Glass — Stir

1-1/2 oz whiskey
1/2 oz sweet vermouth
1/2 grenadine

Variation

1 oz Bourbon or rye
3/4 oz dry vermouth
3/4 oz Campari

OLD PEPPER
Sour Glass — Shake

1-1/2 oz whiskey
1 oz lemon juice
1 dash worcestershire
1 dash chili sauce
2 dashes Angostura bitters
1 dash Tabasco
Vary by using 3/4 oz rye and 3/4 oz Bourbon

OLD PUSS
Cocktail Glass — Shake

1 oz gin
1 oz Calvados
1/4 oz Pernod
1/4 oz grenadine

OLD SMOOTHIE
Cocktail Glass — Shake

Fill with crushed ice
frappe style
1/2 oz Galliano
1 oz vodka
1/2 oz lime juice

OLD TIME APPETIZER
Old Fashioned Glass — Build

3/4 oz rye or Bourbon
3/4 oz Dubonnet
1/4 oz orange curacao
1/4 oz Pernod
1 dash Peychaud's bitters
Fill with ice
Orange slice, Lemon twist, Pineapple spear

OLD TOM
Cocktail Glass — Shake

2 oz Old Tom gin
1/4 oz Pernod
1 dash orange bitters
1/4 tsp sugar

OLD VERMONT
Cocktail Glass — Shake

1-1/2 oz gin
1/2 oz maple syrup
1/4 oz lemon juice
1/4 oz orange juice
1 dash Angostura bitters

OLIVETTE
Cocktail Glass — Stir

2 oz English gin
1/4 tsp sugar
2 dashes orange bitters
Olive, Lemon twist
(Optional-1/4 oz anisette without lemon twist)

OLSON
Cocktail Glass — Shake

1-1/2 oz Bourbon
1/2 oz cream
1/2 oz honey
Nutmeg

OLYMPIA
Cocktail Glass — Shake

1-1/2 oz dark rum
1/2 oz cherry flavored brandy
1/2 oz lime juice

OLYMPIC
Cocktail Glass — Shake

3/4 oz orange curacao
3/4 oz brandy
1 oz orange juice

Variation — Stir

1-3/4 oz gin
1/2 oz sweet vermouth
1/4 oz Pernod

Variation — Shake

3/4 oz Plymouth gin
3/4 oz dry vermouth
3/4 oz sweet vermouth
1/4 oz orange juice
Lemon twist

Variation
Tall Glass — Shake

1/2 oz Cognac or brandy
1 oz Kahlua
1 egg
4 oz half & half
Fill with ice

ONCE MORE
Cocktail Glass — Stir

1-1/2 oz dry vermouth
1/2 oz Kirschwasser
1/2 oz Mandarinette
1 dash Angostura bitters

ONE EXCITING NIGHT
Cocktail Glass — Stir

3/4 oz English gin
3/4 oz dry vermouth
3/4 oz sweet vermouth
1/4 oz orange juice
Sugar glass rim
Lemon twist

ONE OF MINE
Cocktail Glass — Stir

1 oz gin
1/2 oz sweet vermouth
1/2 oz dry vermouth
1/2 oz orange juice
1 dash bitters

ONE SPOT
Cocktail Glass — Shake

1-1/2 oz gin
1-1/2 oz Pernod
1/2 oz lemon juice
1 dash Angostura bitters

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OOM PAUL
Cocktail Glass Stir

1-1/4 oz Calvados or apple brandy
1-1/4 oz Dubonnet
1 dash Angostura bitters

OPAL
Cocktail Glass Shake

1-1/2 oz gin
1/2 oz orange juice
1/2 oz triple sec - or
Cointreau
1/4 tsp sugar
3 dashes orange flower water

OPENING
Cocktail Glass Stir

1-1/2 oz rye
1/2 oz sweet vermouth
1/2 oz grenadine
Cherry optional

OPERA
Cocktail Glass Stir

1-1/2 oz gin
1/2 oz Dubonnet
1/2 oz maraschino liqueur
Lemon twist or orange peel

Variation

1 oz gin
3/4 oz Dubonnet
3/4 oz creme de mandarine

OPENHEIM
Cocktail Glass Stir

1-1/2 oz Bourbon or rye
1/2 oz grenadine
1/2 oz sweet vermouth
Cherry optional

ORACABESSA
Cocktail Glass Shake

1 oz banana liqueur
1/2 oz lemon juice
1/2 oz 151 rum
Dip banana slice into lemon juice for garnish
Lemon wedge

ORANGE COCKTAIL
Cocktail Glass Shake

1-1/2 oz gin
1/2 oz orange juice
1/4 oz dry vermouth
1/4 tsp sugar
1 dash orange bitters
Orange peel

ORANGEADE
Tall Glass Build

4-1/2 oz orange juice
1 tsp sugar
Fill with ice, water
Orange slice, cherry,
Lemon wedge

ORANGE BLOOM
Cocktail Glass Stir

1-1/2 oz gin
1/2 oz sweet vermouth
1/2 oz Cointreau
Cherry

ORANGE BLOSSOM
Cocktail Glass Shake

1-1/4 oz gin
1-1/4 oz orange juice
1/4 tsp sugar

Variation

Sugar glass rim - and omit sugar in drink

Variation Stir

1 oz orange juice
3/4 oz Old Tom gin
3/4 oz sweet vermouth

ORANGE BLOSSOM COOLER
Tall Glass Shake

1-1/2 oz gin
1 oz orange juice
1 tsp sugar
Fill with ice, soda
Fruit garnish

ORANGE BUCK
Hiball Glass Shake

1-1/2 oz gin
1 oz orange juice
1/2 oz lemon juice
Fill with ice, ginger ale
Orange slice

ORANGE CADILLAC
Cocktail Glass Shake

1 oz Galliano
3/4 oz light creme de cacao
1/4 oz orange juice
1 oz cream

ORANGE CHAMPAGNE
Champagne Glass Build

1/2 oz orange curacao
Fill with champagne
Orange peel

ORANGE COMFORT
Cocktail Glass Shake

1/2 oz Southern Comfort
1/2 oz anisette
3/4 oz orange juice
1/2 oz lemon juice
Orange slice

ORANGE COOLER
Hiball Glass Shake

1 oz 151 rum
1/2 oz orange curacao
1/2 oz lime juice
1 tsp sugar
Fill with ice, soda

ORANGE FIZZ
Hiball Glass Shake

1-1/2 oz gin
1-1/4 oz orange juice
1 dash grenadine
Fill with soda, ice

Variation

1-1/2 oz gin
1 oz orange juice
1/2 oz lemon juice
1/2 oz lime juice
Sugar to taste
Fill with soda, ice

Variation

Tall Glass Shake

1-1/2 oz gin
1/2 oz lemon juice
1-1/2 oz orange juice
1/4 oz triple sec
1/2 tsp sugar
2 dashes orange bitters
Fill with soda, ice
Orange slice

ORANGE FLOWER
Cocktail Glass Shake

1 oz orange curacao
1/2 oz cherry liqueur
1/2 oz orange juice
1/4 oz lemon juice
1 dash orange flower water

ORANGE GIN COLLINS
Tall Glass Shake

1 oz lemon juice
1-1/2 oz orange flavored gin
1 tsp sugar
Fill with ice, soda
Cherry, Lemon wedge,
Orange slice

ORANGE GIN FIZZ
Hiball Glass Shake

1 oz lemon juice
1 tsp sugar
1-1/2 oz orange flavored gin
Fill with soda, ice

ORANGE GIN HIBALL
Hiball Glass Build

1-1/2 oz orange flavored gin
Fill with ginger ale or soda
Ice
Lemon twist

ORANGE GIN RICKEY
Hiball Glass Build

1-1/2 oz orange gin
3/4 oz lime juice
Leave shell in glass
Fill with soda, ice

ORANGE MARTINI
Cocktail Glass Stir

1-3/4 oz gin
1/2 oz dry vermouth
1/4 oz sweet vermouth
Grate orange rind & mix with drink
Orange peel

ORANGE MILK FIZZ
Hiball Glass Shake

1 oz lemon juice
1 tsp sugar
1-1/2 orange flavored gin
2 oz milk
Fill with soda, ice

ORANGE MIST
Hiball Glass Build

1-1/2 oz Irish Mist liqueur
Fill with crushed ice &
Orange juice

ORANGE OASIS
Tall Glass Build

1-1/2 oz gin
1/2 oz cherry liqueur
4 oz orange juice
Fill with ginger ale, ice
Orange slice

ORANGE SMILE
Hiball Glass Shake

1 egg
2-1/2 oz orange juice
1/2 oz grenadine
(Optional—add liquor of choice)

ORCHID
Cocktail Glass Shake

1-1/2 oz gin
1 egg white
1/4 oz creme d'Yvette

ORGEAT COCKTAIL
Cocktail Glass Shake

1 oz gin
3/4 oz orgeat syrup
3/4 oz orange juice

ORGEAT FIZZ
Hiball Glass Glass

2 oz orgeat syrup
3/4 oz lime juice
Fill with soda, ice

ORGEAT HIBALL
Hiball Glass Build

1-3/4 oz orgeat syrup
Fill with soda, ice

ORGEAT PUNCH
Hiball Glass Shake

1-1/2 oz brandy
3/4 oz orgeat
1/4 oz lemon juice
Fill with ice, soda
Float 1/2 oz port

ORIENTAL
Cocktail Glass Shake

1 oz rye
1/2 oz sweet vermouth
1/2 oz orange curacao
1/2 oz lime juice

Variation

1 oz gin
1/2 oz dry vermouth
1/2 oz sweet vermouth
1/2 oz orange juice
1 egg white
Pineapple spear

ORIENTE
Cocktail Glass Shake

1-1/2 oz rum
1-1/2 oz pineapple juice
1/4 oz Amer Picon
1/2 oz lime juice
1/2 tsp sugar

(The) ORLENA
Cocktail Glass Build

1/2 tsp sugar
1/4 oz Pernod
1/4 oz brandy
Fill with champagne
Lemon twist

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ORONOFF

Cocktail Glass Stir

1 oz gin
3/4 oz prunella
3/4 oz Kirschwasser
Orange peel

OSTEND FIZZ

Hiball Glass Build

1 oz creme de cassis
1 oz Kirschwasser
Fill with soda, ice

Variation Shake

1-1/2 oz Kirschwasser
1/2 oz creme de cassis
1/2 oz lemon juice
1/2 tsp sugar
Fill with soda, ice
Lemon wedge

OUZOG RICKEY

Hiball Glass Build

1 oz Ouzo
1 oz Cognac
1/2 oz lime juice
Leave shell in glass
Fill with soda, ice

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PACEMAKER
Cocktail Glass Shake

1-1/2 oz gin
1/2 oz triple sec
1/2 oz lemon juice
1 dash blue vegetable coloring

PACIFIC
Cocktail Glass Stir

1-1/2 oz gin
1/2 oz cherry flavored brandy
1/2 oz Cointreau

PADDY
Cocktail Glass Stir

1-1/4 oz Irish whiskey
1-1/4 oz sweet vermouth
1 dash bitters

Variation Shake

2 oz rye
1/2 oz lemon juice
1 dash Angostura bitters

PAGO PAGO
Cocktail Glass Shake

1-1/2 oz gold rum
1/2 oz lime juice
1/4 oz Green Chartreuse
1/4 oz light creme de cacao
1/2 oz pineapple juice

PAISLEY MARTINI
Cocktail Glass Stir

2-1/4 oz gin
1/4 oz dry vermouth
1 dash Scotch

PALE DEACON
Cocktail Glass Shake

1-1/4 oz gin
1-1/4 oz grapefruit juice
1/2 tsp sugar

PALISADES
Cocktail Glass Shake

1-1/4 oz gin
1-1/4 oz cider
1 dash bitters

PALL MALL
Cocktail Glass Stir

3/4 oz dry vermouth
3/4 oz English gin
3/4 oz sweet vermouth
1/4 oz white creme de menthe
1 dash orange bitters

PALM BEACH
Hiball Glass Shake

1 oz Galliano
1 oz vodka
1 egg white
Fill with soda, ice
Lime squeeze

PALM BEACH SPECIAL
Cocktail Glass Shake

1-3/4 oz gin
1/2 oz grapefruit juice
1/4 oz sweet vermouth

PALMER
Cocktail Glass Stir

2-1/4 oz rye or Bourbon
1/4 oz lemon juice
1 dash bitters

PALMETTO
Cocktail Glass Stir

1-1/4 oz rum
1-1/4 oz dry vermouth
2 dashes bitters

Variation

1-1/4 oz St Croix rum
1-1/4 oz sweet vermouth
2 dashes orange bitters
Lemon twist

Variation Shake

3/4 oz rum
3/4 oz apricot flavored brandy
1/2 oz Cointreau
1/2 oz lime juice

PALMS
Cocktail Glass Shake

1-1/2 oz gin
1/2 oz dry vermouth
1/2 oz sweet vermouth
1/4 oz orange curacao
1/2 egg white

PANACHE
Tall Glass Build

Fill glass with
1/2 beer
1/2 lemonade

PANAMA
Cocktail Glass Shake

3/4 oz cream
3/4 oz light creme de cacao
1 oz rum
(Some recipes call for brandy in place of rum - it is then an Alexander, light)

PANAMA COOLER
Tall Glass Shake

1 oz orange juice
1/4 oz lime juice
2 oz Rhine wine
2 oz dry sherry
1/2 oz maraschino liqueur
1 dash Angostura bitters
Fill with soda, ice
Lemon wedge

PAN AMERICAN
Old Fashioned Glass Build

Muddle 1/4 peeled lemon with
1 tsp sugar
Fill with ice
1-1/2 oz rye

PANCHO VILLA
Cocktail Glass Shake

3/4 oz rum
3/4 oz apricot flavored brandy
1/2 oz gin
1/4 oz pineapple juice
1/4 oz cherry flavored brandy

PANSY (Blossom)
Cocktail Glass Shake

2 oz Pernod - or anisette
1/2 oz grenadine
2 dashes Angostura bitters

PANTHER
Shot Glass or Old Fashioned Glass — Build

1-1/2 oz Tequila
Top with lemon mix
Fill with ice if desired

PANTHER'S BREATH
Pony Glass — Build
Pousse Cafe Style

1/2 oz orange curacao
1/2 oz cream
1 drop Angostura bitters

PANTOMIME
Cocktail Glass — Shake

1-1/2 oz dry vermouth
1 egg white
1/4 oz grenadine
1/4 oz orgeat syrup

PAPAYA COCKTAIL
Cocktail Glass — Shake

1-1/2 oz papaya juice
1 oz sherry

PAPAYA SLING
Tall Glass — Shake

1-1/2 oz gin
1 dash Angostura bitters
1-1/2 oz lime juice
1/2 oz papaya juice
Sugar to taste
Fill with soda, ice

PARACHUTE COOLER
Tall Glass — Shake

1 oz brandy
1 oz Kirschwasser
1 oz coffee
1 egg white
Fill with soda, ice

PARADISE
Cocktail Glass — Shake

1 oz apricot flavored brandy
3/4 oz gin
3/4 oz orange juice

Variation

Use 1/4 oz lemon juice &
1/2 oz orange juice

Variation — Stir

1-1/4 oz rum
1-1/4 oz apricot flavored brandy

PARDO BAR
Cocktail Glass — Shake

1-1/2 oz rum
1/2 oz Amer Picon
1/2 oz Pernod

PARFAIT AMOUR COCKTAIL
Cocktail Glass — Shake

1 oz gin
1 oz Parfait Amour
1/2 oz maraschino liqueur

PARIS
Cocktail Glass — Shake

3/4 oz gin
3/4 oz Grand Marnier
1/2 oz cherry liqueur
1/2 oz lemon juice

PARISETTE
Hiball Glass — Build

1/2 oz grenadine
Fill with cold milk, ice

PARISIAN
Cocktail Glass — Stir

1 oz gin
3/4 oz dry vermouth
3/4 oz creme de cassis

PARISIAN BLONDE
Cocktail Glass — Shake

1 oz rum
3/4 oz orange curacao
3/4 oz cream

PARISIEN
Pony Glass — Build
Pousse Cafe Style

1/5 Framboise
1/5 maraschino liqueur
1/5 orange curacao
1/5 Green Chartreuse
1/5 champagne

PARIS MIDI
Cocktail Glass — Shake

1 oz Cognac
3/4 oz Cordial Medoc
3/4 oz orange juice
Float 1/2 oz champagne

PARK AVENUE
Cocktail Glass — Shake

1-1/2 oz gin
1/2 oz pineapple juice
1/4 oz sweet vermouth
1/4 oz orange curacao

PASSENGER LIST
Cocktail Glass — Shake

3/4 oz brandy
3/4 oz gin
1/2 oz Parfait Amour
1/2 oz Yellow Chartreuse
1 dash Pernod

PASSION
Cocktail Glass — Shake

1/2 oz dark rum
1 oz light rum
1 oz lime juice
1 oz honey

PASSION DAIQUIRI
Cocktail Glass — Shake

1-1/2 oz rum
1/2 oz passion fruit juice
3/4 oz lime juice
Sugar to taste

PASSION FRUIT COOLER
Tall Glass — Shake

1 oz orange juice
1/2 oz lemon juice

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1/2 oz gin
1-1/2 oz rum
3 oz passion fruit nectar
Fill with ice

PASSIPE
Cocktail Glass Shake

1 oz orange juice
1 oz gin
1/2 oz dry vermouth

PAT BRA
Cocktail Glass Shake

1-1/2 oz gin
1/2 oz sweet vermouth
1/4 oz maraschino liqueur
1/4 oz lime juice

PATRICK GAVIN DUFFY'S PUNCH
Tall Glass Shake

3 oz brandy
1-1/2 oz Benedictine
1/2 tsp sugar
2-1/2 oz orange juice
Fill with ice
Mint sprigs

PAT'S SPECIAL
Cocktail Glass Shake

3/4 oz gin
3/4 oz sherry
3/4 oz quinquina
1/4 oz creme de cassis
1/4 oz apricot flavored brandy
Orange peel, Cherry

PAULINE
Cocktail Glass Shake

1-1/4 oz rum
1 oz lemon juice
1/2 tsp sugar
1/4 oz Pernod
Nutmeg

Variation

Use less lemon juice

PEACH AND HONEY
Cocktail Glass Stir

2 oz peach flavored brandy
1/2 oz honey

PEACH BLOSSOM
Hiball Glass Shake

1-1/2 oz gin
1/2 oz peach flavored brandy
1/2 oz lemon juice
1/2 tsp sugar
Fill with soda, ice

PEACH BLOW
Hiball Glass Shake

1-1/2 oz peach flavored brandy
1/4 oz grenadine
1/2 oz lemon juice
1/2 oz cream
Fill with soda, ice

PEACH BLOW FIZZ
Tall Glass Shake

1 oz lemon juice
1 egg white
1/2 oz grenadine
1/2 tsp sugar
1-1/2 oz gin
1 oz cream

Variation

1-1/2 oz gin
1/2 oz strawberry liqueur
1/2 oz lemon juice
1/2 tsp sugar
1/2 oz cream
Fill with soda, ice
Lemon wedge & a
Fresh strawberry

Variation

1-1/2 oz gin
3/4 oz cream
1 tsp sugar
4 fresh strawberries
(or fresh peach slices)
1 oz lemon juice
1/2 oz lime juice
Fill with soda, ice

PEACH BOWL
Hiball Glass Build

Place peeled peach in bottom of glass &
Puncture several times to release juice & flavor
Fill with champagne
(1/2 oz peach flavored brandy optional)

PEACH BRANDY JULEP
Mug or Hiball Glass Build

Muddle 1 tsp sugar with
3 sprigs mint and
1 tsp water
Fill glass 1/3 with crushed ice
Muddle 3 more mint sprigs
Pack glass with crushed ice
Add
2 oz Cognac
3/4 oz peach flavored brandy
Mint sprig, Peach slice

PEACH BUCK
Hiball Glass Build

1-1/2 oz vodka
1/2 oz peach flavored brandy
1/2 oz lemon juice
Fill with ginger ale, ice
Lemon wedge, Peach slice

PEACH COCKTAIL
Cocktail Glass Stir

1-1/2 oz peach flavored brandy
3/4 oz dry vermouth
1/4 oz grenadine

PEACH SANGAREE
Hiball Glass Build

2 oz peach flavored brandy
Fill with soda, ice
Float 3/4 oz port
Nutmeg sprinkle

PEACH VELVET
Hiball Glass Build

1/2 oz peach flavored brandy
Place peeled peach in bottom of glass
Fill with champagne

PEACOCK
Cocktail Glass Shake

1-1/2 oz brandy
1/2 oz Amer Picon
1/2 oz Pernod

PEAR RICKEY
Hiball Glass Build

1-1/2 oz pear brandy
1/2 oz lime juice

Leave shell in glass
Fill with soda, ice
Pear slices

PECK
Cocktail Glass Stir

1-1/2 oz gin
1/2 oz dry vermouth
1/2 oz apricot flavored brandy

PEDIATRICIAN
Cocktail Glass Shake

1 oz gin
1/2 oz grape juice
3/4 oz lemon juice
1/2 oz grenadine

PEGGY
Cocktail Glass Stir

1-1/2 oz gin
3/4 oz dry vermouth
1/4 oz Pernod
1/4 oz Dubonnet

PEG O' MY HEART
Cocktail Glass Shake

1-1/4 oz rum
1 oz lime juice
1/2 oz grenadine

PEGU CLUB
Cocktail Glass Shake

1-3/4 oz gin
1/2 oz orange curacao
1/4 oz lime juice
1 dash orange bitters
1 dash Angostura bitters

PEKING
Cocktail Glass Shake

1-1/2 oz rum
1/2 oz lemon juice
1/4 oz grenadine
1/4 oz Pernod

PENANG
Cocktail Glass Build
Frappe style

Pack glass with crushed ice
3/4 oz gin
1-1/2 oz pineapple juice
1/2 oz green creme de menthe

PENDENNIS
Cocktail Glass Shake

1-1/2 oz gin
3/4 oz peach brandy
1 dash peach bitters
1 oz lemon (or lime) juice

Variation

1 oz gin
3/4 oz apricot brandy
3/4 oz dry vermouth

PENDENNIS TODDY
Large Sour Glass Build

1 tsp sugar dissolved in
1 tsp water
Fill with crushed ice
2 oz whiskey
Lemon wedge

PENNSYLVANIA
Cocktail Glass Shake

2 oz rum
1/2 oz pineapple juice
1 dash grenadine

PENSACOLA
Cocktail Glass Shake

1-1/2 oz rum
1/2 oz guava nectar
1/2 oz orange juice
1/2 oz lemon juice

PEOPLE EATER
Hiball Glass Build

1 oz Bacardi 151 rum
1/4 oz lime juice
Fill with ice, 7 UP
Lime squeeze

PEPPERMINT PADDY (Patty)
Old Fashioned Glass Build

1 oz white creme de menthe
1 oz light creme de cacao
Fill with ice

PEPPERMINT STICK
Cocktail Glass Shake

1-1/2 oz brandy
1/2 oz orange curacao
1/2 oz peppermint schnapps
1 dash orange bitters

PERFECT
Cocktail Glass Stir

2 oz gin
1/4 oz dry vermouth
1/4 oz sweet vermouth
1 dash bitters
Lemon twist optional

PERFECTION
Cocktail Glass Shake

1-3/4 oz gin
1/2 oz sweet vermouth
1/4 oz orange juice

PERFECTO
Cocktail Glass Stir

1-3/4 oz Bourbon
1/2 oz dry vermouth
1/4 oz sweet vermouth
1 dash orange bitters
1 dash Angostura bitters

PERFECT ROYAL
Cocktail Glass Stir

3/4 oz gin
3/4 oz dry vermouth
3/4 oz sweet vermouth
1/4 oz Pernod
Green cherry

PERIDOT
Cocktail Glass Shake

3/4 oz gin
3/4 oz white creme de menthe
1 oz cream
1 Mint sprig

PERNOD COCKTAIL
Cocktail Glass Shake

2 oz Pernod
1/2 oz water
1 dash Angostura bitters
1/4 tsp sugar

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Variation

1-1/4 oz Pernod
1-1/4 oz water

PERNOD DRIP
Drip Glass or
Tea Strainer

1-1/2 oz Pernod in glass
1 lump sugar in strainer
Place crushed ice on top of strainer
Allow to drip into glass

Note: A sour glass may be used-or-a pony glass with a flared edge, sometimes called a "Dutch Brandy" glass.

PERNOD FLIP
Sour or Flip Glass Shake

1 oz Pernod
1/2 oz Cointreau
1/2 oz lemon juice
1 egg
1 tsp sugar
Nutmeg sprinkle

PERNOD MARTINI
Cocktail Glass Stir

2 oz gin
1/2 oz dry vermouth
1 dash Pernod

Variation

Use the dash of Pernod to coat the glass

PERNOD PARACHUTE
Tall Glass Build

Fill with crushed ice
1-1/2 oz Pernod
3 oz cranberry juice
3 oz pineapple juice

PERPETUAL
Cocktail Glass Stir

1 oz sweet vermouth
1 oz dry vermouth
1/4 oz creme d'Yvette
1/4 oz light creme de cacao

PERPIGNAN
Cocktail Glass Shake

3/4 oz Galliano
3/4 oz Dubonnet
3/4 oz Scotch
3/4 oz vodka

PERSONALITY
Cocktail Glass Stir

1-1/2 oz gin
1/2 oz Calvados
1/2 oz Pernod
1 dash Angostura bitters

PET
Cocktail Glass Shake

1-1/2 oz rum
1/4 oz Jamaican rum
1/4 oz Cointreau
1/4 oz grenadine
1/4 oz lemon juice

PETER ARNO
Cocktail Glass Shake

1-1/4 oz gin
3/4 oz apricot flavored brandy
1/2 oz lemon juice
4 Mint sprigs—shaken with drink

PETER PAN
Cocktail Glass Shake

3/4 oz gin
3/4 oz dry vermouth
3/4 oz orange juice
2 dashes bitters

Variation

3/4 oz gin
3/4 oz dry vermouth
3/4 oz orange juice
3/4 oz peach flavored brandy

PETER TOWER
Cocktail Glass Shake

1-1/2 oz brandy
1/2 oz rum
1/4 oz lemon juice
1/4 oz orange curacao
1 dash grenadine

PETION
Cocktail Glass Shake

3/4 oz rum
3/4 oz Benedictine
3/4 oz Clarion
1/4 oz lime juice
Sugar to taste

PETO
Cocktail Glass Shake

1 oz English gin
1/2 oz sweet vermouth
1/2 oz dry vermouth
1/2 oz orange juice
1/4 oz maraschino liqueur

PHILADELPHIA COOLER
Tall Glass Build

Fill with ice
Several mint sprigs
1 tsp sugar
Fill with champagne

(The) PHILADELPHIA FILLY
Cocktail Glass Shake/Blend

1 oz Early Times
1 oz dark creme de cacao
1 oz cream

PHILADELPHIAN
Cocktail Glass Shake

1 oz port
1 oz applejack
1/2 oz orange juice
Fill with ice, soda

PHILADELPHIA SCOTCHMAN
Cocktail Glass Shake

3/4 oz port
3/4 oz applejack
3/4 oz orange juice
Fill with ice, soda
(Substitute—Hiball glass filled with ginger ale for the cocktail glass)

PHILOMEL
Cocktail Glass Shake

1-1/2 oz sherry
1/2 oz rum

1/4 oz orange juice
1/4 oz Quinquina
1 dash pepper

PHOEBE (Snow)
Cocktail Glass — Stir

1-1/4 oz Dubonnet
1-1/4 oz brandy
1 dash Pernod

(The) PHOENIX BIRD
Cocktail Glass — Shake/Blend

1 oz Early Times
1/2 oz creme de banana
1/2 oz triple sec
1 oz cream

PHYLLIS
Cocktail Glass — Shake

1 oz brandy
1/2 oz orange curacao
1/2 oz maraschino liqueur
1/2 oz lemon juice

PICASSO
Cocktail Glass — Shake

1-1/2 oz Cognac
1/2 oz Dubonnet
1/2 oz lime juice
1 tsp sugar
Orange peel

PICCA
Cocktail Glass — Stir

1-1/2 oz VO
1/2 oz Galliano
1/2 oz Carpano Punt & Mes
Orange peel, cherry

PICCAD
Cocktail Glass — Stir

1-1/4 oz gin
1-1/4 oz Dubonnet
1 dash Angostura bitters
Mix with 3 lemon twists

PICADILLY
Cocktail Glass — Stir

1-1/2 oz gin
3/4 oz dry vermouth
1/4 oz Pernod
1 dash grenadine

PICKEN'S PUNCH
Cocktail Glass — Shake

3/4 oz peach flavored brandy
3/4 oz cherry liqueur
3/4 oz white creme de menthe

PICKFAIR
Cocktail Glass — Shake

1-1/2 oz brandy
1/2 oz cola
1/2 oz lemon syrup

PICK ME UP
Cocktail Glass — Shake

1/2 oz Dubonnet
1/2 oz Cognac
3/4 oz anisette
1 egg white
Lemon twist-mixed with drink

Variation
Hiball Glass — Shake

2 oz brandy
1/4 oz orange curacao
1/4 oz orange juice
Fill with champagne, ice
Float 1/4 oz Pernod

PICK UP
Cocktail Glass — Stir

1-3/4 oz rye
1/2 oz Fernet Branca
1/4 oz Pernod
Lemon wedge

PICON COCKTAIL
Cocktail Glass — Stir

1-1/4 oz Amer Picon
1-1/4 oz dry vermouth
(Substitute-sweet for dry vermouth)

Variation

1-1/2 oz Amer Picon
1/2 oz lime juice
1/2 oz grenadine

PICON CURACAO HIBALL
Hiball Glass — Build

1-1/2 oz Amer Picon
1/2 oz orange curacao
Fill with soda, ice

PICON ME
Old Fashioned Glass — Build

1-1/2 oz Amer Picon
1/2 oz lemon juice
Squirt of soda
Fill with ice
Lemon twist or wedge

PICON PUNCH
Hiball Glass — Build

1-1/2 oz Amer Picon
1/4 oz grenadine
Fill with soda, ice
Float 1/2 oz Cognac
Lemon twist

Variation

1-1/2 oz Amer Picon
1/2 oz grenadine
1/2 oz lemon juice
Fill with soda, ice
Lemon twist

Variation

1-1/2 oz Amer Picon
1/2 oz lime juice
Fill with ginger ale, ice
Lime squeeze

PICON WHISKEY
Cocktail Glass — Stir

1-1/4 oz whiskey
1-1/4 oz Amer Picon
1/4 tsp sugar
Lemon twist

PIKAKI
Cocktail Glass — Shake

2 oz Jamaican rum
1/4 oz orange juice
1/4 oz lemon juice
1 dash grenadine
Shake with pineapple spear

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PIKE'S PEAK COOLER
Tall Glass Shake

1 oz lemon juice
1 tsp sugar
1 egg
Fill with hard cider
Lemon & Orange spirals

PILGRIM
Cocktail Glass Shake

1-1/2 oz New England Rum
1/2 oz lemon (or lime) juice
1/2 oz grenadine (or Cointreau)

PILGRIM HOT BUTTERED RUM
Mug or Build
Old Fashioned Glass

2 oz Jamaican rum
Cloves, Cinnamon stick &
Lemon twist
Fill with hot cider
Float pat of butter

PIMM'S CUP
Hiball Glass or Build
Pimm's Cup

1-1/2 oz Pimm's Cup
(there are 5, No. 1 being the most popular)
Fill with 7 UP &
Dash lemon juice
Lemon twist

PINA COLADA
Tall Glass Shake/Blend

2 oz coconut milk or cream
2 oz pineapple juice
1-1/2 oz rum
Blend with lots of crushed ice
Pineapple spear, Cherry
(For more coconut flavor, use 1 tsp Coconut snow)

PINEAPPLE COCKTAIL
Cocktail Glass Shake

1-1/2 oz rum
3/4 oz pineapple juice
1/4 oz lemon juice

Variation

1-1/2 oz gin
1/2 oz pineapple juice
1/2 oz grenadine

PINEAPPLE COOLER
Tall Glass Build

2 oz pineapple juice
1/2 tsp sugar
2 oz soda
Fill with ice
2-1/2 oz white wine
Fill with soda
Lemon & Orange spirals

Variation Shake

1 oz Galliano
1 oz lemon juice
1-1/4 oz orange juice
3 oz pineapple juice
1/2 tsp sugar
Serve with crushed ice

PINEAPPLE FIZZ
Hiball Glass Shake

1 oz pineapple juice
1-1/2 oz rum
1/4 tsp sugar
Fill with soda, ice

PINEAPPLE LEMONADE
Tall Glass Shake

Muddle 2 pieces pineapple
with
1 tsp sugar &
1 dash grenadine
Add 1-1/2 oz brandy
1 oz lemon juice
Fill with ice, soda
Pineapple spear, Lemon twist

PINEAPPLE MINT COOLER
Tall Glass Shake

1-1/2 oz gin
1/2 oz white creme de menthe
3 oz pineapple juice
1 oz lemon juice
Fill with Squirt, ice
Pineapple stick, Cherry

PING PONG
Cocktail Glass Stir

1-1/2 oz sloe gin
1/2 oz dry vermouth
1/2 oz sweet vermouth

Variation Shake

1/2 oz lemon juice
1 egg white (optional)
1 oz sloe gin
1 oz creme d' Yvette

Variation Stir

1 oz sloe gin
1 oz sweet vermouth
1/2 oz orange curacao
1 dash Angostura bitters
Lemon twist, Cherry

PINK ALMOND
Cocktail Glass Shake

1/2 oz creme de noyeaux
1/2 oz orgeat syrup
1 oz blended whiskey
1/2 oz Kirsch
1/2 oz lemon juice
Lemon wedge

PINK BABY
Cocktail Glass Shake

1-1/2 oz gin
1/2 oz grenadine
1/2 oz sirop de citron
1 egg white

PINK CREOLE
Cocktail Glass Shake

1-1/2 oz gold rum
1/2 oz lime juice
1/4 oz cream
1/4 oz grenadine

PINK ELEPHANT
Cocktail Glass Shake

1/2 oz Galliano
1/2 oz vodka
1/2 oz creme de noyeaux
1/2 oz cream
1/2 oz orange juice
1 dash orange bitters
1 dash grenadine
Sprinkle cinnamon

PINK GARTER
Cocktail Glass Shake

1-1/2 oz gin
1/4 oz lemon juice

1/4 oz orange juice
1/2 oz grenadine

Variation

Hiball Glass — Shake

1-1/2 oz gin
1/2 oz lemon juice
1/2 oz grenadine
1 dash Angostura bitters
Fill with soda, ice
Lemon twist

PINK GIN

Cocktail Glass — Build

2 dashes bitters in glass
2-1/2 oz gin in glass
Stir
(May also be served in Old Fashioned glass on the rocks)

PINK GOODY

Cocktail Glass — Shake

3/4 oz gin
3/4 oz rum
3/4 oz lemon juice
1/4 oz maraschino liqueur
Pineapple spear optional

PINK LADY

(See Chapter 8)

Cocktail Glass — Shake

1 oz cream
1 oz gin
1/2 oz grenadine

Variation

1-1/2 oz gin
1/2 oz lemon juice
1/2 oz grenadine
1 egg white

Variation

1-1/2 oz gin
1/2 oz grenadine
1 egg white

Variation

1 oz gin
1/2 oz lemon (or lime)juice
1/2 oz cream
1/2 oz grenadine
1 egg white
(Sugar glass rim optional)

Note: Just about every combination has been tried.

One more

1-1/2 oz gin
1-1/2 oz apple brandy
1/2 oz grenadine
1/2 oz lemon (or lime) juice
1 egg white optional

PINK LADY FIZZ

Tall Glass — Shake

1-1/2 oz gin
1/2 oz lemon juice
1/2 oz grenadine
1 egg white
Fill with soda, ice

Note: Variations include all of the PINK LADY cocktails served in a Tall Glass with soda & ice

PINK LEMONADE

Tall Glass — Build

3 oz rose wine
2 oz orange juice
2 oz lemon juice
1/2 oz Kirschwasser
2 tsp sugar
Fill with ice, water or soda
Lemon wedge, Cherry

PINK PEARL

Cocktail Glass — Shake

1-1/2 oz grapefruit juice
1/4 oz lemon juice
1/2 oz grenadine
1/2 egg white
1-1/2 oz rum

PINK PICON

Hiball Glass — Build

1-1/2 oz Amer Picon
1/2 oz grenadine
Fill with soda, ice

PINK PUSSYCAT

Hiball Glass — Build

1-1/2 oz vodka or gin
Fill with pineapple
(or grapefruit) juice
Float 1 dash grenadine
on top of ice

PINK ROSE

Cocktail Glass — Shake

1-1/2 oz gin
1/4 oz grenadine
1/4 oz cream
1 egg white
1/4 oz lemon juice

PINK ROSE FIZZ

Hiball Glass — Shake

1 oz lemon juice
1 tsp sugar
1 egg white
1/4 oz grenadine
1/2 oz cream
1-1/2 oz gin
Fill with soda, ice

PINK RUM AND TONIC

Tall Glass — Shake

1-1/2 oz rum
1/2 oz lime juice
1/4 oz grenadine
Fill with tonic, ice
Lime wheel

PINK SQUIRREL

Cocktail Glass — Shake

3/4 creme de noyeaux-or almond
3/4 oz light creme de cacao
1 oz cream

PINK TOP

Cocktail Glass — Shake

1-1/2 oz gin
3/4 oz Grand Marnier
1/4 oz lemon juice
1 dash grenadine

PINK VERANDA

Cocktail Glass — Shake

1 oz gold rum
1/2 oz dark Jamaican rum
1-1/2 oz cranberry juice
1/2 oz lime juice
1 tsp sugar
1/2 egg white

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PINKY
Cocktail Glass Shake

2 oz gin
1/2 oz grenadine
1 egg white

PINO FRIO
Tall Glass Shake

1-1/2 oz gold rum
1 tsp sugar
1/2 oz pineapple juice
Several pineapple pieces
Fill with soda, ice

PINO ROYAL
Tall Glass Blend

1 oz passion fruit juice
1 oz orange juice
1/4 slice fresh pineapple
1 dash grenadine
1 oz lemon juice
1-1/2 oz gold rum
1/2 oz 86 Demerara rum

PIRATE
Cocktail Glass Shake

3/4 oz rum
3/4 oz Cognac
1/2 oz grenadine
1/2 oz lemon juice

PIRATE'S COCKTAIL
Cocktail Glass Stir

1-3/4 oz dark rum
3/4 oz sweet vermouth
1 dash Angostura bitters

PIRONETTER
Cocktail Glass Shake

1 oz gin
1/2 oz Grand Marnier
1 oz orange juice
1/4 oz lemon juice
Lemon twist

PISCO PUNCH
Large Wine Glass or Hiball Glass Build

1 large or several small ice cubes in glass
1/4 oz pineapple juice
1/4 oz lemon juice
1-1/2 oz Pisco brandy
Small pineapple piece
Fill with cold water, stir

PISCO SOUR
Sour or Cocktail Glass Shake

1-1/2 oz Pisco brandy
1/2 oz lemon juice
1 tsp sugar
1/2 egg white
1 dash Angostura bitters
Sugar glass rim

PLAIN SHERRY
Cocktail Glass Stir

2 oz sherry
1/4 oz maraschino liqueur
1/4 oz Pernod

PLAIN VERMOUTH
Cocktail Glass Stir

2 oz dry vermouth
1/4 oz maraschino liqueur
1/4 oz Pernod
Cherry

PLANTATION
Cocktail Glass Shake

1-1/2 oz Jamaican rum
1/2 oz orange juice
1/2 oz lemon juice

PLANTATION PUNCH
Double Old Fashioned Glass Build

1-1/2 oz Southern Comfort
1/2 oz lemon juice
1/2 oz rum
1/2 tsp sugar
Fill with soda, ice
Orange peel or
Cherry & Orange slice

PLANTER'S COCKTAIL
Cocktail Glass Shake

1/2 oz lemon juice
2 oz Jamaican rum
1/2 tsp sugar
Variation

1-1/2 oz rum
3/4 oz orange juice
1/4 oz lemon juice

PLANTER'S PUNCH
(Se Chapter 8)
Tall Glass Shake

1-1/2 oz dark Jamaican rum
1/2 oz lemon (or lime)juice
1/2 tsp sugar
1 dash Angostura bitters
Fill with ice, soda or water

Variation

1-1/2 oz dark Jamaican rum
1/2 oz lemon juice
1/2 oz lime juice
1 tsp sugar
1 dash grenadine
1 dash Angostura bitters
Fill with soda, ice

Note: There are many, many versions of a Planter's Punch each calling for combinations of the following ingredients:

Jamaica rum (dark)
Light rum
Lemon juice
lime juice
sugar
grenadine
bitters
orange juice
orange curacao
Pineapple juice

Garnishes: cherry, orange slice, mint, pineapple spear, lemon wedge etc.

PLATINUM BLONDE
Cocktail Glass Shake

1-1/2 oz rum
1/2 oz cream
1/2 oz Cointreau
(Substitute-orange curacao for the Cointreau)

PLATOON
Cocktail Glass Stir

1-3/4 oz sweet vermouth
1/2 oz gin
1/4 oz orange curacao

PLAYBOY COOLER
Tall Glass — Shake

1-1/2 oz gold rum
1-1/4 oz Jamaican coffee liqueur
3 oz pineapple juice
1/2 oz lemon juice
Fill with cola, ice
Pineapple stick

PLAZA
Cocktail Glass — Shake

3/4 oz gin
3/4 oz dry vermouth
3/4 oz sweet vermouth
Shake with pineapple piece
or
1/4 oz pineapple syrup

PLUIE d'OR
Cocktail Glass — Stir

3/4 oz gin
3/4 oz Vielle Cure
1/2 oz orange curacao
1/2 oz kummel

PLUM APERITIF
Cocktail Glass — Stir

1-1/2 oz dry vermouth
1/2 oz Cognac
1/2 oz prunelle
Lemon wedge

PLUM RICKEY
Hiball Glass — Build

1-1/2 oz plum brandy
1/2 oz lime juice
Leave shell in glass
Fill with soda, ice
Plum slice

PLUSH HORSE
Cocktail Glass — Stir

1-3/4 oz gin
3/4 oz Grand Marnier
1 dash Angostura bitters

PLYMOUTH COCKTAIL
Cocktail Glass — Stir

2-1/2 oz English gin
2 dashes orange bitters
(the bitters may be used to coat the inside of the glass)

POET'S DREAM
Cocktail Glass — Stir

1 oz gin
3/4 oz dry vermouth
3/4 oz Benedictine
Lemon twist

POKER
Cocktail Glass — Stir

1-1/4 oz rum
1-1/4 oz sweet vermouth

POLICHINELLE HIBALL
Hiball Glass — Build

1-1/2 oz creme de cassis
3/4 oz Kirschwasser
Fill with soda, ice

POLISH SIDECAR
Cocktail Glass — Shake

3/4 oz gin
3/4 oz lemon juice
1 oz Polish blackberry liqueur
Float fresh blackberry

POLLY
Cocktail Glass — Stir

1-3/4 oz gin
3/4 oz light creme de cacao

POLLYANNA
Cocktail Glass — Shake

Muddle pineapple and orange slices together
Shake
1-1/2 oz gin
1/4 oz sweet vermouth
1/4 oz grenadine

POLLY'S SPECIAL
Cocktail Glass — Shake

1-1/2 oz Scotch
1/2 oz grapefruit juice
1/2 oz orange curacao

POLO
Cocktail Glass — Shake

1-1/2 oz gin (or dark rum)
1/2 oz lemon juice
1/2 oz orange juice

Variation

1 oz gin
1/2 oz dry vermouth
1/2 oz sweet vermouth
1/2 oz lime juice

Variation

1-1/2 oz English gin
1/2 oz grapefruit juice
1/2 oz orange juice

POLONAISE
Cocktail Glass — Shake

1-1/2 oz brandy
1/2 oz blackberry liqueur
1/2 oz dry sherry
1/4 oz lemon juice
2 dashes orange bitters

POLYNESIA
Cocktail Glass — Shake

1-1/2 oz rum
1 oz passion fruit syrup
1/4 oz lime juice
1/2 egg white

POLYNESIAN
Cocktail Glass — Shake

1-1/2 oz vodka
3/4 oz cherry flavored brandy
3/4 oz lime juice
Sugar glass rim

POLYNESIAN APPLE
Cocktail Glass — Shake

1-1/4 oz applejack
1/2 oz brandy
3/4 oz pineapple juice
pineapple spear

POLYNESIAN HURRICANE
Double Old Fashioned Glass — Shake

3/4 oz gin
1 oz brandy
3/4 oz apricot flavored brandy
1 oz rum
1-1/2 oz pineapple juice
1-1/2 oz orange juice
1-1/2 oz lemon juice
1 tsp sugar

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POLYNESIAN PARADISE
Cocktail Glass — Shake

1-1/2 oz gold rum
1 tsp brown sugar
3/4 oz lime juice
1/2 oz sweet vermouth
1/4 oz triple sec

POLYNESIAN PICK ME UP
Cocktail Glass — Shake

1-1/2 oz vodka
1/4 oz lemon juice
1/2 oz cream
1/2 tsp curry powder
2 dashes Tabasco
Several fresh pineapple pieces
Sprinkle cayenne

POLYNESIAN SLING
Tall Glass — Shake

1 oz lemon juice
1/2 tsp sugar
1-1/2 oz gin
1/2 oz blackberry flavored brandy
Fill with soda or 7 UP
Lemon wedge, Cherry

POMPANA
Cocktail Glass — Shake

1 oz gin
1/2 oz dry vermouth
1 oz grapefruit juice
4 dashes orange bitters
Orange slice

POMPIER HIBALL
Hiball Glass — Build

1-1/2 oz dry vermouth
3/4 oz creme de cassis
Fill with soda, ice

POM POM
Cocktail Glass — Stir

1-1/2 oz dry vermouth
3/4 oz gin
2 dashes orange bitters

POMPONETTE
Pony Glass — Build
Pousse Cafe Style

1/4 oz dry vermouth
1/4 oz creme de cassis
1/4 oz Kirschwasser
1/4 oz Cognac

PONCE DE LEON
Cocktail Glass — Shake

1-1/2 oz rum
1/2 oz grapefruit juice
1/2 oz mango nectar
1/4 oz lemon juice
Sugar glass rim

PONDO PUNCH
Tall Glass — Shake

2 oz rum
1/2 oz orange curacao
1/4 oz grenadine
1 oz orange juice
Fill with crushed ice, soda

PONTALBA PUNCH
Hiball Glass — Shake

1-1/2 oz rum
3/4 oz orange juice
1/2 oz apricot flavored brandy
Fill with crushed ice, soda

POOH BAH
Cocktail Glass — Stir

3/4 oz gin
3/4 oz rum
3/4 oz Swedish Punch
1/4 oz apricot flavored brandy

POOP DECK
Cocktail Glass — Stir

1-1/2 oz blackberry flavored brandy
1/2 oz brandy
1/2 oz port

POOR DEAR OLD THING
Cocktail Glass — Shake

1-1/2 oz rum
1/2 oz sherry
1/2 oz lemon juice
Lemon twist

POPPY
Cocktail Glass — Stir

1-3/4 oz gin
3/4 oz light creme de cacao

Variation

1-3/4 oz gin
3/4 oz sherry
1 dash orange bitters
1 dash Angostura bitters

PORT AND SHERRY COBBLER
Goblet or Hiball Glass — Build

2-1/2 oz sherry
1/2 oz orange curacao
Fill with shaved ice
Float 1/2 oz port
Fruit garnish
Serve with straws

PORT AND STARBOARD
Pony Glass — Build
Pousse Cafe Style

1/2 oz grenadine
1/2 oz green creme de menthe

PORT ANTONIO
Cocktail Glass — Shake

1 oz gold rum
1/2 oz dark rum
1/2 oz lime juice
1/2 oz coffee liqueur
1/4 oz Falernum
Lime wheel

PORT COBBLER
Tall Glass — Build

4 oz tawny port
3/4 oz brandy
1/2 tsp sugar
Fill with crushed ice
Lemon twist, Orange peel, Mint sprig

PORT COCKTAIL
Cocktail Glass — Stir

2-1/4 oz port
1/4 oz brandy
Lemon twist, Orange peel

Variation

2-1/4 oz port
1/4 oz orange curacao
1 dash orange bitters
1 dash Angostura bitters

PORTER SANGAREE
Double Old Fashioned Glass — Build

1/2 tsp sugar
Fill with porter
Nutmeg

PORT FLIP
Flip or Sour or Cocktail Glass — Shake

1-1/2 oz port
1 egg
1 tsp sugar
Nutmeg
(1/4 oz Benedictine optional)
See PORTO FLIP

PORT LIGHT HIBALL
Hiball Glass — Build

2 oz white creme de menthe
1/2 oz grenadine
Fill with soda, ice

PORT MARIA
Cocktail Glass — Shake

1-1/2 oz rum
3/4 oz pineapple juice
1/2 oz lemon juice
1/4 oz Falernum
Nutmeg

PORT MILK PUNCH
Tall Glass — Shake

2 oz port
1 tsp sugar
4 oz milk
Fill with ice
Nutmeg

PROTOFINO COCKTAIL
(S.S.HOMERIC)
Cocktail Glass — Shake

1/4 oz Galliano
1-1/2 oz gin
1/2 oz lemon juice
1/2 oz orange juice
1/4 oz green creme de menthe

PORTO FLIP
Flip or Sour or Cocktail Glass — Shake

1-1/2 oz port
1 tsp sugar
1 egg
1/4 oz Benedictine
Nutmeg
Float 1/4 oz Yellow Chartreuse

PORT OF SAN JUAN
Tall Glass — Shake

1-1/2 oz rum
1/2 oz pineapple juice
1/2 oz orange curacao
Fill with crushed ice, soda
Float 1/2 oz port
Mint sprigs

PORTO RICO
Cocktail Glass — Stir

1-1/2 oz rum
1/2 oz molasses
1/2 oz Pimento Dram

PORTO RICO RICKEY
Hiball Glass — Build

1-1/2 oz rum
Fill with soda, ice
Squeeze 1/2 oz lime juice
Leave shell in glass
(1/4 oz grenadine optional)

PORT SANGAREE
Old Fashioned Glass — Build

2-1/2 oz port
1 oz water (or soda)
1/2 tsp sugar
Nutmeg

PORT WINE COBBLER
Tall Glass — Build

1 tsp sugar dissolved in
2 oz soda
Fill with crushed ice
3 oz port
Stir
Fruit garnish

Variation

Double Old Fashioned Glass

Fill with crushed ice
1/2 oz orange juice
1/2 oz orange curacao
Fill with port
Stir
Fruit garnish

PORT WINE COCKTAIL
Cocktail Glass — Stir

2-1/4 oz port
1/4 oz brandy
Orange peel optional

Variation

More brandy
Less port

Variation

2 oz port
1/2 oz orange curacao
1 dash orange bitters
1 dash Angostura bitters

PORT WINE EGGNOG
Tall Glass — Shake

1 egg
1 tsp sugar
3 oz port
Fill with milk
Nutmeg

PORT WINE FLIP
Flip or Sour or Cocktail Glass — Shake

1 egg
1 tsp sugar
1-1/2 oz port
1/2 oz cream optional
Nutmeg

PORT WINE NEGUS
Old Fashioned Glass — Build

1/2 tsp sugar
2 oz port
Fill with hot water
Nutmeg

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PORT WINE PUNCH
Tall Glass Build

1/2 tsp sugar dissolved in
1/2 oz lemon juice
1 oz orange juice
Fill with crushed ice
2-1/2 oz port
Fruit garnish
(Substitute—orgeat syrup for the sugar & orange juice)

PORT WINE SANGAREE
Hiball Glass Build

Dissolve 1/2 tsp sugar in
1/2 oz water—add
2 oz port
Several ice cubes
Fill with soda
Float 1/2 oz brandy
Nutmeg

POUSSE CAFE
(See Chapter 8)
Pony or Cordial or "Dutch Brandy" Glass Build

1/3 peach liqueur
1/3 Kirsch
1/3 Pernod

NOTE: All POUSSE CAFE drinks are poured in the order given—carefully—over the back of a spoon, so each layer stays separate and distinct. This is to display the colors of the liqueurs & the consummate skill of the bartender. Drink each layer separately.

Variation

1/4 orgeat syrup
1/4 creme de noyeaux
1/4 orange curacao
1/4 cream

Variation

1/4 passion fruit syrup
1/4 green creme de menthe
1/4 strawberry liqueur
1/4 oz ouzo

Variation

1/4 grenadine
1/4 light creme de cacao
1/4 Drambuie
1/4 cream

Variation

1/4 creme de noyeaux
1/4 anisette
1/4 Tuaca
1/4 whipped cream

Variation

1/4 grenadine
1/4 light creme de cacao
1/4 triple sec
1/4 Forbidden Fruit

Variation

1/5 dark creme de cacao
1/5 maraschino liqueur
1/5 creme de rose
1/5 Yellow Chartreuse
1/5 Cognac

Variation

1/4 Parfait Amour
1/4 cherry liqueur
1/4 anisette
1/4 cream

Variation

1/4 light creme de cacao
1/4 cherry liqueur
1/4 kummel
1/4 whipped cream

Variation

1/4 oz green creme de menthe
1/4 Galliano
1/4 blackberry liqueur
1/4 Kirschwasser

Variation

1/5 maraschino liqueur
1/5 orange curacao
1/5 Green Chartreuse
1/5 anisette
1/5 Cognac

Variation

1/6 grenadine
1/6 Yellow Chartreuse
1/6 creme d' yvette
1/6 white creme de menthe
1/6 Green Chartreuse
1/6 Cognac

Variation

1/6 grenadine
1/6 maraschino liqueur
1/6 creme de violette
1/6 Green Chartreuse
1/6 brandy

Variation

1/6 grenadine
1/6 maraschino liqueur
1/6 green creme de menthe
1/6 Yellow Chartreuse
1/6 orange curacao
1/6 brandy

Variation

1/3 banana liqueur
1/3 Cherry Heering
1/3 Cognac

Variation

1/7 grenadine
1/7 anisette
1/7 Parfait Amour
1/7 Yellow Chartreuse
1/7 Green Chartreuse
1/7 orange curacao
1/7 Cognac

NOTE: Liqueurs may vary in density depending on the brand. See Chapter 8

POUSSE L'AMOUR
Sherry Glass Build

1/3 maraschino liqueur
1 egg yolk
1/3 Benedictine
1/3 Cognac

Variation

1/3 grenadine
1 egg yolk
1/3 maraschino liqueur
1/3 champagne

Variation

1/3 maraschino liqueur
1 egg yolk
1/3 creme de vanilla
1/3 brandy

POWERHOUSE
Tall Glass — Shake

1 oz Galliano
1/2 oz vodka
1/2 oz 151 rum
1 oz sweet & sour lemon mix
1 oz orange juice
1 dash grenadine
Fill with crushed ice

PRADO
Cocktail Glass — Shake

1-1/2 oz Tequila
3/4 oz lime juice
1/2 egg white
1/2 oz maraschino liqueur
Cherry, Lime wheel

PRAIRIE CHICKEN
Cocktail Glass — Build

Place 1 egg in glass
2 oz gin
Sprinkle salt & pepper

PRAIRIE HEN
Cocktail Glass — Shake

1 egg
1 tsp worcestershire sauce
1/2 tsp vinegar
1 dash Tabasco
Salt & pepper

PRAIRIE OYSTER
Delmonico or Sour or Cocktail Glass — Shake

1 egg
1 tsp worcestershire sauce
1 tsp catsup
1/2 tsp vinegar
1 dash Tabasco
Pepper

Variation

1-1/2 oz Cognac
1/2 oz cider vinegar
1/2 oz worcestershire sauce
1 tsp catsup
2 dashes Angostura bitters
1 egg yolk-placed on top without breaking
Sprinkle cayenne
Swallow in one gulp!

PREAKNESS
Cocktail Glass — Stir

1-1/2 oz whiskey
3/4 oz sweet vermouth
1/4 oz Benedictine
1 dash bitters
Lemon twist

PRESCRIPTION
Cocktail Glass — Shake

1 oz gin
3/4 oz grenadine
1 dash orange bitters
3/4 oz lemon juice

PRESIDENT (Roosevelt)
Cocktail Glass — Shake

1-1/2 oz rum
1 oz orange juice
1 dash grenadine

Variation

Add 1/4 oz lemon juice & less orange juice

Variation

Add 1/2 oz dry vermouth and less orange juice

PRESIDENTE VINCENT
Cocktail Glass — Shake

1-1/2 oz rum
1/2 oz dry vermouth
1/2 oz lime juice
1/2 tsp sugar

PRESTO
Cocktail Glass — Shake

1/2 oz orange juice
1/2 oz sweet vermouth
1-1/4 oz brandy
1/4 oz Pernod

PRIMA VERA
Cocktail Glass — Shake

3/4 oz rum
3/4 oz gin
3/4 oz anisette
1 dash Angostura bitters

PRIMAVERA
Cocktail Glass — Shake

1 oz orange juice
1 oz gin
1/2 oz Galliano

PRIMOS
Cocktail Glass

1 oz Bourbon
1 oz brandy
1/2 oz Grand Marnier

PRINCE
Old Fashioned Glass — Build

1 dash orange bitters
1-1/2 oz rye
Fill with ice
1/2 oz white creme de menthe

PRINCE EDWARD
Cocktail Glass — Stir

1-3/4 oz Scotch
1/2 oz Lillet
1/4 oz Drambuie
Orange slice

PRINCE GEORGE
Cocktail Glass — Shake

1-1/2 oz rum
1/2 oz Grand Marnier
1/2 oz lime juice
Lemon twist

PRINCE OF WALES
Cocktail Glass — Shake

3/4 oz Madeira wine
3/4 oz brandy
1/4 oz orange curacao
1 dash Angostura bitters
Fill with champagne
Orange slice

Variation

1-1/2 oz gin
1/2 oz pineapple juice
1 egg white

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PRINCE'S COCKTAIL
Cocktail Glass Shake

1 oz gin
1/2 oz apricot flavored brandy
1/2 oz apple brandy
1/2 oz lemon juice

PRINCESS
Pony Glass Build
Pousse Cafe Style

3/4 oz apricot flavored brandy
1/4 oz cream

PRINCESS DREAM
Cocktail Glass Shake

3/4 oz Galliano
3/4 oz pineapple juice
1/2 light creme de cacao
1/4 oz cream

PRINCESS HIBALL
Hiball Glass Build

1-1/2 oz apricot flavored brandy
1/2 oz cream
Fill with soda, ice

PRINCESS MARY
Cocktail Glass Shake

1 oz gin
1 oz light creme de cacao
1 oz cream

PRINCESS MARY'S PRIDE
Cocktail Glass Stir

1-1/2 oz Calvados
1/2 oz dry vermouth
1/2 oz Dubonnet
Substitute—sweet for dry vermouth.

PRINCE'S SMILE
Cocktail Glass Shake

1/2 oz apricot flavored brandy
1/2 oz apple brandy
1 oz gin
1/4 oz lemon juice

PRINCESS POUSSE CAFE
Pony Glass Build
Pousse Cafe Style

3/4 oz apricot flavored brandy
1/4 oz cream

PRINCETON
Cocktail Glass Stir

1-1/2 oz gin
1 oz port
2 dashes orange bitters
Lemon twist optional

Note: For effect, port may be added last

Variation

1 oz gin
1 oz dry vermouth
1/2 oz lime juice
Olive

Variation

Cocktail Glass Stir
Hiball Glass Build

1-1/2 oz Old Tom gin
2 dashes orange bitters
Fill with soda, ice

PROHIBITION
Cocktail Glass Shake

1 oz gin
1 oz Lillett
1/4 oz orange juice
1/4 oz apricot flavored brandy
Lemon twist

PRUNEAUX
Cocktail Glass Shake

1 oz gin
1 oz sherry
1/4 oz orange juice
1/4 oz prune syrup

PRUNELLA
Cocktail Glass Stir

1-1/2 oz dry vermouth
3/4 oz gin
1/4 oz prunelle

Variation Shake

1-1/2 oz Cognac
1/2 oz prunelle
1/2 oz lime juice

PRUNELLE ALEXANDER
Cocktail Glass Shake

3/4 oz gin (or brandy)
3/4 oz prunelle
1 oz cream
Cinnamon

PUERTO APPLE
Cocktail Glass Shake

1-1/4 oz applejack
3/4 oz rum
1/2 oz lime juice
1/4 oz orgeat syrup
Lime wheel

PUERTO RICAN
Cocktail Glass Shake

1-1/2 oz Puerto Rican rum
1/2 oz dry vermouth
1/2 oz lime juice
1/4 oz grenadine

Variation

1-1/2 oz Puerto Rican rum
1/2 oz lime juice
1/4 tsp sugar
1/4 oz maraschino liqueur

PUERTO RICAN PINK LADY
Cocktail Glass Shake

1-1/2 oz gold rum
3/4 oz lemon juice
1/2 egg white
1/2 oz grenadine

PUERTO RICAN RUM SWIZZLE
Hiball Glass Build

1/2 oz lime juice
1 oz dry vermouth
1 oz rum
1/2 tsp sugar
Fill with crushed ice
Swizzle until glass frosts
Top with soda

Variation

1 package Early Times pre-mix
Instant Pussycat
Serve with ice
Cherry, Lime slice

Tall Glass Build

1 oz lime juice
2 oz rum
1 tsp sugar
2 dashes Angostura bitters
Fill with crushed ice
Swizzle until glass frosts
Top with soda

PUFFS

Hiball Glass Build

liquor
milk
soda, ice

PUNCHES

(See Chapter 8)

PUNT E MES NEGRONI

Cocktail Glass Stir

3/4 oz gin
3/4 oz sweet vermouth
3/4 oz Punt E Mes
Lemon twist optional
Squirt of soda optional

PURITAN

Cocktail Glass Stir

1-3/4 oz gin
1/2 oz dry vermouth
1/4 oz Yellow Charteuse
1 dash orange bitters

PURPLE BUNNY

Cocktail Glass Shake

3/4 oz cherry flavored brandy
3/4 oz light creme de cacao
1 oz cream

PURPLE PASSION

Hiball Glass Build

1-1/2 oz vodka
Fill with grape juice, ice

(The) PUSSYCAT

Tall Glass Shake/Blend

1-1/2 oz Early Times
3 oz cold water

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QUAKER'S COCKTAIL
Cocktail Glass — Shake

3/4 oz rum
3/4 oz brandy
1/2 oz lemon juice
1/2 oz grenadine

Variation

3/4 oz rye
3/4 oz brandy
1/2 oz orange, lemon or lime juice
1/2 oz grenadine

QUARTER DECK
Cocktail Glass — Stir

1-1/2 oz rum
1/2 oz lime juice
1/2 oz sherry

Variation

1-3/4 oz dark rum
1/2 oz sherry
1/4 oz lime juice

Variation

1-1/2 oz Jamaican rum
1/2 oz sherry
1/2 oz Scotch
1/4 tsp sugar
1 dash orange bitters

QUEBEC
Cocktail Glass — Stir

1-1/2 oz Canadian whisky
1/4 oz Amer Picon
1/4 oz maraschino liqueur
1/2 oz dry vermouth

QUEEN
Cocktail Glass

Muddle a pineapple slice in a shaker—stir with
1-3/4 oz gin
1/2 oz sweet vermouth

QUEEN BEE
Cocktail Glass — Shake

1-3/4 oz sloe gin
1/2 oz orange curacao
1/4 oz anisette

QUEEN CHARLOTTE
Tall Glass — Build

2 oz claret
1 oz grenadine
Fill with lemon soda, ice

QUEEN CHARLOTTE COOLER
Tall Glass — Build

3 oz Framboise
1/2 oz orgeat syrup
Fill with soda, ice

QUEEN ELIZABETH
Cocktail Glass — Stir

1-3/4 oz gin
1/2 oz dry vermouth
1/4 oz Benedictine

Variation

1-3/4 oz gin
1/4 oz Cointreau
1/4 oz lemon juice
1/4 oz Pernod

Variation

1-1/4 oz brandy
1 oz sweet vermouth
1/4 oz orange curacao
Cherry optional

QUEEN ELIZABETH WINE
Cocktail Glass — Stir

1-1/2 oz dry vermouth
1/2 oz Benedictine
1/2 oz lemon (or lime) juice

QUEEN'S
Cocktail Glass — Stir

Muddle slices of pineapple in shaker—stir with
1-1/2 oz gin
1/2 oz sweet vermouth
1/2 oz dry vermouth

QUEEN'S DELIGHT
Tall Glass — Shake

1-1/2 oz Tuaca
1-1/2 oz orange juice
1-1/2 oz cream
1/2 oz lime juice
1/2 tsp sugar
Fill with crushed ice

QUEEN'S PARK SWIZZLE
Hiball Glass — Build

Squeeze 1/2 lime in glass
Leave shell in glass
3/4 oz lime juice
1-1/2 oz dark rum
1 dash Angostura bitters
Several mint sprigs
1/2 tsp sugar
Fill with crushed ice
Swizzle until glass frosts
Mint sprigs

QUEEN'S PEG
Large Cocktail or Wine Glass — Build

3/4 oz gin
Large ice cube
Fill with champagne

QUEEN'S PICK
Large Cocktail or Wine Glass — Build

3/4 oz brandy
1 large ice cube
Fill with champagne

QUELLE VIE
Cocktail Glass — Stir

1-3/4 oz brandy
3/4 oz kummel

QUENCHER COOLER
Tall Glass — Shake

1-1/2 oz Cognac
1/2 tsp sugar
1/2 oz lemon juice
1 egg
Fill with ginger ale, ice

QUICKLY
Cocktail Glass — Shake

1 oz brandy
1 oz anisette
1/2 oz orange curacao
2 dashes Angostura bitters

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QUIN QUINA

Cocktail Glass **Shake**

3/4 oz Cognac
3/4 oz peach flavored brandy
3/4 oz quinquina
1/4 oz Pernod

RABBIT'S FOOT
Cocktail Glass — Shake

3/4 oz apple brandy
3/4 oz rum
1/2 oz orange juice
1/2 oz lemon juice
1/4 oz grenadine
Orange slice

RACQUET CLUB
Cocktail Glass — Stir

1-3/4 oz gin
3/4 oz dry vermouth
1 dash orange bitters
Orange peel optional

RACQUET CLUB FIZZ
Tall Glass — Shake

1-1/2 oz rum
1 oz lemon juice
1 tsp sugar
1 egg
piece of pineapple
Fill with soda, ice

R.C.A. SPECIAL
Cocktail Glass — Stir

1-1/2 oz gin
1/2 oz dry vermouth
1/2 oz sweet vermouth
2 dashes orange bitters
Orange peel

RAFFAELLO
Old Fashioned Glass — Shake

1/2 oz Galliano
1/2 oz Inca Pisco
1/2 oz sweet vermouth, white
1 dash Angostura bitters
1/4 oz Grand Marnier—or
triple sec
Fill with ice

RAFFLES HOTEL SLING
Tall Glass — Shake

1 oz gin
1 oz cherry flavored brandy
1 oz Benedictine
Fill with soda, ice
Lime spiral

RAH RAH RUT
Cocktail Glass — Stir

2-1/4 oz rye
1/4 oz Pernod
2 dashes Peychaud's bitters

RAIDME
Cocktail Glass — Shake

1-3/4 oz gin
1/2 oz Pernod
1/4 oz Campari

RAIL SPLITTER
Tall Glass — Build

1 oz lemon juice
1 tsp sugar
1-1/2 oz liquor of choice
Fill with ginger ale, ice

RAINBOW
Pony Glass — Build
Pousse Cafe Style

1/7 creme de violette
1/7 light creme de cacao
1/7 maraschino liqueur
1/7 Yellow Chartreuse
1/7 Green Chartreuse
1/7 Benedictine
1/7 Brandy

Variation

1/7 creme de cassis
1/7 creme de violette
1/7 maraschino liqueur
1/7 green creme de menthe
1/7 orange curacao
1/7 Yellow Chartreuse
1/7 cherry flavored brandy

RAJAH
Cocktail Glass — Stir

1-1/4 oz brandy
1-1/4 oz champagne

RAMON (Newton)
Cocktail Glass — Stir

1-1/2 oz gin
1/2 oz dry vermouth
1/2 oz Hercules

RAMONCITA LOPEZ SPECIAL
Cocktail Glass — Shake

1 tsp sugar
2 oz rum
1/2 oz lime juice
1 egg white

RAMOS FIZZ
(See Chapter 8)
Tall Glass — Shake

1 oz lemon juice
1/2 oz lime juice
1 egg white
1 tsp sugar
2 oz gin
1/2 oz cream
Several dashes orange flower
water
Fill with soda, stir
Sugar glass rim optional

Note: Orange flower water may be mixed with the drink, used to coat the glass, or as a float.

RAMOS FIZZ A LA KAHLUA
Tall Glass — Shake

1 oz gin
3/4 oz lemon juice
2 oz milk
1/2 egg white
3 dashes orange flower water
3/4 oz Kahlua
Fill with soda, ice

RANGER
Cocktail Glass — Shake

3/4 oz gin
3/4 oz rum
3/4 oz lemon juice
1/2 tsp sugar

RAPUNSIL
Cocktail Glass — Shake

1/2 oz Galliano
1/2 oz light creme de cacao
3/4 oz cream
3/4 oz pineapple juice

RASPBERRY
Cocktail Glass — Shake

1-1/2 oz gin
Several raspberries

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1/4 oz Kirsch
3/4 oz white wine

Variation

Muddle 3 raspberries
3/4 oz gin
3/4 oz sweet vermouth
3/4 oz dry vermouth

RASPBERRY CLARET CUP
Tall Glass — Build

4 oz red wine
1 oz brandy
1 oz Himbeergeist (raspberry brandy)
3/4 oz grenadine
1 oz lemon juice
Fill with ice, soda
Fresh raspberry

RASPBERRY HIBALL
Hiball Glass — Shake

1-1/2 oz gin
1 oz raspberry syrup or grenadine
1/2 oz lemon juice
Fill with soda, ice

RASPBERRY RICKEY
Hiball Glass — Build

1-1/2 oz Himbeergeist (raspberry brandy)
1/2 oz lime juice
Leave shell in glass
Fill with soda, ice
Fresh raspberry

RASPUTIN
Cocktail Glass — Stir

2 oz vodka
1/2 oz clam juice
Anchovy stuffed olive

RATTLER
Cocktail Glass — Shake

3/4 oz gin
3/4 oz sweet vermouth
3/4 oz dry vermouth
1/2 oz orange juice

RATTLESNAKE
Cocktail Glass — Shake

1-1/2 oz rye
1 egg white
1/2 oz lemon juice
1/2 tsp sugar
1/4 oz Pernod

RAY LONG COCKTAIL
Cocktail Glass — Stir

1-1/2 oz brandy
3/4 oz sweet vermouth
1/4 oz Pernod
1 dash Angostura bitters

RAYMOND
Cocktail Glass — Shake

1-3/4 oz sweet vermouth
3/4 oz orange juice
1 dash orange bitters

RAYMOND HITCHCOCKTAIL
Cocktail Glass — Shake

1-1/2 oz sweet vermouth
1 oz orange juice
1 dash orange bitters
1 pineapple piece

RAZZBERRY COCKTAIL
Cocktail Glass — Stir

1 oz applejack
3/4 oz raspberry syrup or grenadine
3/4 oz Yellow Chartreuse

READY GO
Cocktail Glass — Shake

3/4 oz rum
3/4 oz Cointreau
3/4 oz anisette
1/4 oz pineapple juice

RECRUIT
Hiball Glass — Build

1 oz Galliano
1 oz Kirschwasser
Fill with crushed ice & champagne
Black cherries

RED APPLE
Cocktail Glass — Shake

1 oz 100 proof vodka
1 oz apple juice
1/2 oz lemon juice
1/2 oz grenadine
1 dash orange bitters

RED CLOUD
Cocktail Glass — Shake

1-1/2 oz gin
1/2 oz apricot liqueur
1/2 oz lemon juice
1/4 oz grenadine
1 dash bitters

(The) RED DEVIL
Hiball Glass — Shake

2 oz Irish whiskey
1-1/2 oz clam juice
1-1/2 oz tomato juice
1 dash worcestershire sauce
Pinch of pepper
1/4 oz lime juice
Fill with ice

RED EYE
Tall Glass (beer) — Build

Fill glass half with cold beer & half with tomato juice

RED LION
Cocktail Glass — Shake

3/4 oz gin
3/4 oz Grand Marnier
1/2 oz lemon juice
1/2 oz orange juice
Lemon twist optional

Variation

3/4 oz gin
3/4 oz Grand Marnier
1/2 oz lime juice
1/2 oz grenadine

RED ROBBIN
Old Fashioned Glass — Build

1 oz vodka
1 oz Dubonnet
Fill with ice
Lemon twist

RED RUSSIAN
Old Fashioned Glass — Build

1 oz vodka
1 oz Cherry Heering
Fill with ice

RED SEA
Cocktail Glass — Stir

1 oz dry vermouth
3/4 oz rye
3/4 oz Strega
1 drop Elixir China

REDSKIN
Cocktail Glass — Stir

1-3/4 oz Bourbon
3/4 oz dry vermouth
1 dash Angostura bitters

RED SWIZZLE
Tall Glass — Build

1-1/2 oz lime juice
1-1/2 oz gin
1 tsp sugar
2 oz soda
Fill with crushed ice
2 dashes bitters
Swizzle until glass frosts
(Substitute liquor of choice for gin)

RED WINE COOLER
Tall Glass — Build

1 tsp sugar dissolved in
1 oz water with
1/2 oz orange juice
Fill with ice, red wine
Orange slice

REFORM
Cocktail Glass — Stir

1-3/4 oz sherry
3/4 oz dry vermouth
1 dash orange bitters
Cherry
Angostura bitters &
orange peel optional

REGAL FIZZ
Hiball Glass — Shake

1-1/2 oz brandy
3/4 oz Benedictine
1/2 oz lemon juice
1/2 tsp sugar
Fill with soda, ice

REGENT PUNCH
Tall Glass — Build

3 oz white wine
1-1/2 oz Madeira wine
1 oz rum
Fill with hot tea

Variation

1/2 oz brandy
1/2 oz Swedish Punch
1/4 oz orange curacao
1-1/2 oz Jamaican rum
1 oz lemon juice
2 oz strong tea
1 dash Angostura bitters
Fill with champagne, ice

REMSEN COOLER
Tall Glass — Build

1/2 tsp sugar dissolved with
2 oz soda
Fill with ice
2 oz Scotch (or gin)
Fill with soda
Lemon & orange spirals
(Substitute-Old Tom gin and muddle the fruit spirals)

RENAISSANCE
Cocktail Glass — Shake

1-1/2 oz gin
1/2 oz sherry
1/2 oz cream
Sprinkle nutmeg

RENDEZVOUS
Cocktail Glass — Shake

1-1/2 oz gin
1/2 oz Kirschwasser
1/4 oz Campari
Lemon twist

RENDEZVOUS COCKTAIL
Cocktail Glass — Stir

1 oz Cognac
3/4 oz Strega
3/4 oz cherry flavored brandy
Pineapple slice

(The) RENO SPLIT
Hiball Glass — Shake/Blend

1-1/2 oz Early Times
1 oz apricot flavored brandy
2 oz pineapple juice
Fill with soda, ice
Pineapple spear

RESOLUTE
Cocktail Glass — Shake

3/4 oz lemon juice
3/4 oz apricot flavored brandy
1 oz gin

RETREAT FROM MOSCOW
Cocktail Glass — Shake

1-1/2 oz gin
1/2 oz kummel
1/2 oz lemon juice

REVE D'ALSACE
Cocktail Glass — Stir

1 oz prunelle
3/4 oz cherry liqueur
1/2 oz brandy
1/4 oz Benedictine

REVELATION
Cocktail Glass — Shake

1-3/4 oz Benedictine
1/2 oz kummel
1/4 oz white creme de menthe
Lemon twist

REVIGORATOR
Cocktail Glass — Shake

1-1/2 oz gin
1/2 oz cola
1/2 oz sirop de citron

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REVIVER COOLER
Hiball Glass Shake

1-1/2 oz brandy
1/2 oz Framboise
3 oz milk
Fill with soda

REVIVIA
Cocktail Glass Shake

3/4 oz gin
3/4 oz Dubonnet
1/2 oz Pernod
1/2 oz lemon juice

REX
Cocktail Glass Stir

1-3/4 oz gin
3/4 oz sweet vermouth
1 dash orange bitters

RHETT BUTLER
Cocktail Glass Shake

1-1/2 oz Southern Comfort
1/2 oz lemon juice
1/4 oz lime juice
1/4 oz orange curacao
(optional-sugar to taste)

RHINE WINE COBBLER
Double Old Fashioned Glass Build

1 tsp sugar
1/2 oz lemon juice
Fill with ice, Rhine wine
Lemon twist, Mint sprig
(Fruits & berries if available)

RHINE WINE PUNCH
Tall Glass Build

1/2 oz brandy
1/2 oz maraschino liqueur
2 oz strong tea
1/2 tsp sugar
Fill with ice, Rhine wine

RICHMOND
Cocktail Glass Stir

1-3/4 oz gin
3/4 oz Lillett
Lemon twist

RICKEY
(See Chapter 8)

RICKEY FIZZ
Hiball Glass Shake

1-1/2 oz gin
1/4 oz Pernod
1/2 oz lemon juice
1/2 tsp sugar
Fill with lime rickey

RICO LLIANO
Tall Glass Shake

1/2 oz Galliano
1/2 oz lime juice
1 tsp sugar
1-1/2 oz rum
Fill with crushed ice, soda
Pear spear, Cherry,
Orange slice

(The) RIDING LESSON
Cocktail Glass Stir

1-3/4 oz whiskey
1/2 oz sweet vermouth
1/4 oz Benedictine
1 dash Angostura bitters
Cherry

RIVIERA
Cocktail Glass Shake

1/2 oz Galliano
1 oz vodka
1/2 oz creme de cassis
3/4 oz lime juice
1/2 oz cranberry juice

ROBBER
Cocktail Glass Stir

1-3/4 oz Scotch
3/4 oz sweet vermouth
1 dash bitters
Cherry

ROBERT BURNS
Cocktail Glass Stir

1-3/4 oz Scotch
1/2 oz sweet vermouth
1/4 oz Pernod
1 dash orange bitters

ROBERT E. LEE COOLER
Tall Glass Build

3/4 oz lime juice
1/2 tsp sugar dissolved with
2 oz soda
Fill with ice
1/4 oz Pernod
1-1/2 oz gin
Fill with ginger ale
Lemon & orange spirals

ROBINSON CRUSOE
Cocktail Glass Shake

1-1/4 oz rum
1-1/4 oz pineapple juice

ROB ROY
Cocktail Glass Stir

1-3/4 oz Scotch
3/4 oz sweet vermouth
1 dash orange or Angostura bitters
Cherry

Variation

ROB ROY (Dry)

Substitute dry for sweet vermouth, omit bitters.
Olive

Note: Different proportions of Scotch & vermouth may be used and various garnishes such as cherries, orange peel, lemon twists, etc.

ROB ROY HOLIDAY STYLE
Cocktail Glass Stir

2 oz Scotch
1/4 oz dry vermouth
1/4 oz sweet vermouth
Coat inside of glass with
1/4 oz Drambuie
Cherry

ROBSON
Cocktail Glass Shake

1-1/2 oz Jamaican rum
1/2 oz orange juice

1/4 oz lemon juice
1/4 oz grenadine

ROCK & RYE COCKTAIL
Cocktail Glass — Stir

1 oz rock & rye
1 oz white port
1/2 oz dry vermouth

ROCK & RYE COOLER
Tall Glass — Shake

1-1/2 oz vodka
1 oz rock & rye
1/2 oz lime juice
Fill with ice, lemon soda
Lime wheel

ROCK & RYE TODDY (Hot)
Old Fashioned Glass — Build

2 oz rock & rye
2 dashes Angostura bitters
1 lemon wedge
Fill with hot water
Cinnamon stick
Nutmeg sprinkle

ROCKY DUNE
Cocktail Glass — Stir

1 oz gin
1/2 oz dry vermouth
1/2 oz Cherry Heering
1/4 oz Kirsch
Lemon twist

ROCKY GREEN DRAGON
Cocktail Glass — Stir

1 oz gin
3/4 oz Cognac
3/4 oz Green Chartreuse

ROCKY MOUNTAIN COOLER
Tall Glass — Shake

2 oz applejack
1 egg
1 tsp sugar
1/2 oz lemon juice
Fill with ice, cider
Nutmeg

ROE A COE
Cocktail Glass — Stir

1-1/4 oz gin
1-1/4 oz sherry
Cherry

ROLLER DERBY
Cocktail Glass — Stir

1-3/4 oz gin
1/4 oz dry vermouth
1/4 oz sweet vermouth
1/4 oz Benedictine

ROLLS ROYA
Cocktail Glass — Stir

1-1/4 oz gin
1/2 oz sweet vermouth
1/2 oz dry vermouth
1/4 oz Benedictine

ROLLS ROYCE
Cocktail Glass — Stir

1-1/2 oz gin
1/2 oz dry vermouth
1/2 oz sweet vermouth
2 dashes Benedictine

ROLLS ROYCE COCKTAIL
Cocktail Glass — Shake

1 oz Cognac
3/4 oz orange juice
3/4 oz Cointreau

ROMA
Cocktail Glass — Shake

1-1/2 oz gin
1/2 oz sweet vermouth
1/2 oz dry vermouth
3 fresh stawberries-
mixed with drink

ROMAN CANDLE
Old Fashioned Glass — Shake

1 oz Campari
1 oz cranberry juice
1/2 oz lemon juice
Fill with ice
Lemon twist

ROMAN COFFEE
Fizz Glass or Cup — Build

1 tsp sugar
1 oz Galliano
Hot black coffee
Cream optional

ROMAN COOLER
Tall Glass — Shake

1-1/2 oz gin
1/2 oz Punt E Mes
1/2 oz lemon juice
1 tsp sugar
Fill with soda, ice
Lemon twist

ROMAN FROULLATI
Tall Glass — Blend

2 oz gin
Several pieces ripe apple
Several pieces ripe peach
1 oz maraschino liqueur
1 oz orgeat syrup
Fill with ice

ROMAN PUNCH
Tall Glass — Build

1 oz lemon juice
1 oz grenadine
1 oz rum
1 oz brandy
Fill with crushed ice
Float 1/2 oz port

Variation

Hiball Glass — Shake

1-1/2 oz Cognac
1/2 oz orange curacao
1/2 oz lemon juice
1/2 oz rum
1/4 oz grenadine
1/4 tsp sugar
Fill with ice,
Fruit garnish

ROME BEAUTY
Old Fashioned Glass — Build

1 oz Galliano
1/2 oz Rose's Lime Juice
1/2 oz Cherry Heering
Fill with ice

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RON CACAO
Cocktail Glass Shake

1-1/2 oz rum
1/2 oz light creme de cacao
1/2 oz dry vermouth

(The) ROOSEVELT
Cocktail Glass Shake

1-3/4 oz Haitian rum
1/2 oz dry vermouth
1/4 oz orange juice
1/4 tsp sugar

* * *

RORY O' MORE
Cocktail Glass Stir

1-3/4 oz Irish whiskey
3/4 oz sweet vermouth
1 dash Angostura or orange bitters

ROSA
Cocktail Glass Stir

1-1/2 oz gin
1/2 oz Kirschwasser
1/2 oz apricot flavored brandy

Variation

1-3/4 oz gin
3/4 oz Grand Marnier

Variation

1-1/2 oz gin
1/2 oz dry vermouth—or Kirsch
1/2 oz cherry flavored brandy

ROSE COCKTAIL
Cocktail Glass Shake

1 oz gin
1/2 oz dry vermouth
1/2 oz apricot flavored brandy
1/4 oz lemon juice
1/4 oz grenadine
Sugar glass rim optional

Variation Stir

1-3/4 oz gin
3/4 oz Grand Marnier

Variation

1-1/4 oz Kirsch
1 oz dry vermouth
1/4 oz grenadine

Variation

1-1/2 oz gin
1/2 oz dry vermouth—or Kirschwasser
1/2 oz apricot or cherry

ROSE DU BOY
Cocktail Glass Stir

1-1/2 oz gin
1/2 oz dry vermouth
1/4 oz cherry flavored brandy
1/4 oz Kirschwasser

ROSE HALL
Cocktail Glass Shake

1 oz dark rum
1 oz orange juice
1/2 oz banana liqueur
1/4 oz lemon juice

ROSE IN JUNE FIZZ
Tall Glass Shake

1-1/2 oz gin
1 oz Framboise
1-1/2 oz orange juice
1 oz lime juice
Fill with soda, ice (Substitute—grenadine for the Framboise)

ROSELYN
Cocktail Glass Stir

1-3/4 oz gin
1/2 oz dry vermouth
1/4 oz grenadine
Lemon twist

Variation Shake

1-1/2 oz gin
1/4 oz Pernod
1/4 oz grenadine
1/4 oz lime juice
1/2 egg white

ROSE MARIE
Cocktail Glass Shake

1-1/4 oz gin
1/2 oz dry vermouth
1/4 oz armagnac
1/4 oz cherry flavored brandy
1/4 oz Campari

ROSEMARY
Cocktail Glass Stir

1-1/4 oz whiskey
1-1/4 oz dry vermouth

ROSE OF WARSAW
Cocktail Glass Stir

1-3/4 oz Polish vodka
3/4 oz cherry cordial

ROSY SQUASH
Hiball Glass Build

1 oz lemon juice
1/2 oz grenadine
Fill with soda, ice

ROSINGTON
Cocktail Glass Stir

1-3/4 oz gin
3/4 oz sweet vermouth
Orange peel

ROSY
Cocktail Glass Shake

1-1/2 oz gin
1/2 oz claret
1/2 oz orange juice

ROSY DAWN
Cocktail Glass Shake

1 oz gin
3/4 oz orange curacao
3/4 oz cherry flavored brandy
1/4 oz Rose's Lime juice

ROSY DEACON
Cocktail Glass Shake

3/4 oz gin
3/4 oz sloe gin
1 oz grapefruit juice
Sugar to taste

ROTOTO
Cocktail Glass — Shake

3/4 oz brandy
1/2 oz Benedictine
1/2 oz maraschino liqueur
1/2 oz orange curacao
1/4 oz vouvroy

ROULETTE
Cocktail Glass — Shake

3/4 oz Galliano
1/2 oz gin
1/4 oz creme de violette
1/2 egg white
1 dash orange flower water

Variation

Cocktail Glass — Stir

1-1/2 oz calvados or
apple brandy
1/2 oz rum
1/2 oz Swedish Punch

ROYAL COCKTAIL
Cocktail Glass — Shake

1 egg
1 oz lemon (or lime) juice
1 tsp sugar
1-1/2 oz gin

Variation — Stir

1 oz gin
3/4 oz dry vermouth
3/4 oz cherry flavored brandy
or
maraschino liqueur

Variation

1-3/4 oz gin
3/4 oz Dubonnet
1 dash orange bitters
1 dash Angostura bitters

ROYAL BERMUDA
(Yacht Club)
Cocktail Glass — Shake

1-3/4 oz Barbados rum
1/2 oz lime juice
1/4 oz Cointreau
1/4 tsp sugar—or
1/4 oz Falernum

ROYAL CLOVER CLUB
Cocktail Glass — Shake

1-1/2 oz gin
1/2 oz lime (or lemon) juice
1/2 oz grenadine
1 egg yolk

ROYAL (GIN) FIZZ
Tall Glass — Shake

1 oz lemon juice
1 tsp sugar
1-1/2 oz gin
1 egg yolk
Fill with soda, ice

ROYAL MILK PUNCH
Tall Glass — Shake

1-1/2 oz rum
1 tsp sugar
1 egg yolk
3 oz milk
Fill with soda, ice
Nutmeg

ROYAL RESERVE
Tall Glass — Build

1-1/2 oz rum
Fill with ginger ale, ice

ROYAL RICKEY
Hiball Glass — Shake

1-1/2 oz gin
1/2 oz lime juice
Leave shell in glass
3/4 oz sweet vermouth
1/2 oz grenadine
Fill with soda or ginger ale
Ice
(Substitute—dry for sweet vermouth, lemon for lime juice)

ROYAL ROMANCE
Cocktail Glass — Shake

1 oz gin
3/4 oz Grand Marnier
3/4 oz orange juice

ROYAL SMILE
Cocktail Glass — Shake

1 oz applejack
1/2 oz gin
1/2 oz lemon juice
1/2 oz grenadine

Variation — Stir

1-3/4 oz gin
1/2 oz grenadine
1/4 oz lemon juice

ROY HOWARD
Cocktail Glass — Shake

1-1/2 oz Lillet
1/2 oz brandy
1/2 oz orange juice
1/4 oz grenadine

RUBY
Cocktail Glass — Shake

1/2 oz Galliano
1 oz brandy
1/2 oz Cherry Kijafa
1/2 oz orange juice

Variation

1-3/4 oz sloe gin
1/2 oz sweet vermouth
1/4 oz cherry liqueur
1 dash orange bitters

Variation

3/4 oz sloe gin
3/4 oz gin
1/2 oz dry vermouth
1/2 oz sweet vermouth
1/4 oz Benedictine

Variation

1-1/2 oz rum
1 oz orange juice
1/4 oz blackberry flavored
brandy
Sugar to taste

Variation

1-1/2 oz gin
3/4 oz applejack
1/4 oz grenadine

Variation

1-1/2 oz cherry flavored brandy
1/2 oz dry vermouth
1/4 oz maraschino liqueur
1 dash orange bitters

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RUBY FIZZ
Hiball Glass — Shake

1 oz lemon juice
1 tsp sugar
1 egg white
1/4 oz grenadine
1-1/2 oz sloe gin
Fill with soda, ice

RUBY PUNCH
Tall Glass — Build

1/2 oz lemon juice
1 oz orange juice
1/2 oz brandy
1/2 oz orange curacao
1/2 oz grenadine
3 oz sparkling burgundy
Fill with ice
Squirt of soda

RUBY RANGOON
Hiball Glass — Build

1-1/2 oz gin
1-1/2 oz cranberry juice
Fill with ginger ale, ice
Lime squeeze

RUBY SILVER
Cocktail Glass — Shake

3/4 oz sloe gin
3/4 oz sweet vermouth
1/4 oz cherry liqueur
1 dash orange bitters
1/2 egg white
Nutmeg

RUDDY MARY
Double Old Fashioned Glass — Shake

1-1/2 oz aquavit
3 oz tomato juice
1/2 oz cream
1 dash Tabasco
1/2 egg yolk
1/4 oz lemon juice
1/4 oz catsup

RUM ALEXANDER
Cocktail Glass — Shake

1-1/2 oz Jamaican rum
3/4 oz cream
3/4 oz light creme de cacao

RUMAN
Cocktail Glass — Shake

1-1/2 oz rum
1/2 oz Cointreau
1/2 oz lemon juice

RUM & COCONUT COOLER
Tall Glass — Shake

2 oz rum
1 oz coconut cream
1/2 oz lemon juice
Fill with ice, Squirt
Lemon wedge, Cherry

RUM & FRUIT
Cocktail Glass — Shake

3/4 oz Jamaican rum
3/4 oz orange juice
1/2 oz Benedictine
1/4 oz lemon juice
1/2 oz kummel

RUM & GIN
Cocktail Glass — Shake

1-1/2 oz rum
1/2 oz gin
1/2 oz lemon juice

RUM & PINEAPPLE COOLER
Tall Glass — Shake

2 oz rum
2 oz pineapple juice
1/2 oz lemon juice
1/4 oz 151 rum
1 tsp sugar
1 dash Angostura bitters
Fill with ice, Squirt
Pineapple stick, Cherry

RUM & SHERRY
Cocktail Glass — Stir

1-3/4 oz rum
3/4 oz sherry
Cherry

RUM APERITIF
Cocktail Glass — Shake

1 oz rum
1 oz dry vermouth
1/4 oz dark rum
1/4 oz grenadine
1/2 oz lemon juice

RUMBA
Cocktail Glass — Shake

1-1/2 oz rum
1/4 oz lemon juice
3/4 oz Pernod

RUMBLE
Tall Glass — Build

1 oz Kahlua
1 oz rum
Fill with ice, soda

RUM BUCK
Hiball Glass — Build

1-1/2 oz rum
1/2 oz lemon juice
Fill with ginger ale, ice
Lemon twist (Substitute—soda for ginger ale)

RUM CITRUS COOLER
Tall Glass — Shake

2 oz rum
1 oz orange juice
1/2 oz lime juice
1/2 oz Cointreau
1 tsp sugar
Fill with 7 UP, ice
Lemon wedge, Lime wheel

RUM COBBLER
Double Old Fashioned Glass — Build

1 tsp sugar dissolved in
2 oz soda
Fill with crushed ice
2 oz rum
Stir
Fruit garnish (Substitute—pineapple syrup for the sugar)

RUM COCONUT FIZZ
Tall Glass — Shake

2 oz rum
1/2 oz cream of coconut
1/2 oz lime juice
Fill with ice, soda
Lime wheel

RUM COLLINS
Tall Glass — Shake

1-1/2 oz lime juice
1 tsp sugar

1-1/2 oz rum
Fill with ice, soda
Lime wheel, Cherry
(Substitute—Falernum & 1 dash bitters for the sugar)

RUM COOLER
Tall Glass — Build

1/2 tsp sugar dissolved in
2 oz soda
Fill with ice
2 oz rum
Fill with soda or ginger ale
Lemon & orange spirals

RUM COW
Tall Glass — Shake

1-1/2 oz rum
1 dash Angostura bitters
2 drops vanilla
1 pinch nutmeg
4 oz milk
1 tsp sugar
Fill with ice

RUM CRUSTA
Cocktail Glass — Stir
Sugar rim

Insert rind of 1 lemon into glass
1-1/2 oz rum
1/4 oz maraschino liqueur
1 dash bitters
1/2 oz lemon juice
1/4 oz orange curacao
Strain into prepared glass

RUM CURACAO COOLER
Tall Glass — Shake

1 oz dark rum
1 oz orange curacao
1/2 oz lime juice
Fill with ice, Squirt
Lime wheel, Orange slice

RUM DAISY
Large Cocktail or Fizz Glass — Shake

1 oz lemon juice
1/2 tsp sugar
1/2 oz grenadine
2 oz rum
Ice
Fruits & berries

RUM DUBONNET
Cocktail Glass — Shake

1 oz rum
3/4 oz Dubonnet
3/4 oz lime juice

Variation

Use more rum and less lime juice

RUM EGGNOG
Hiball Glass — Shake

1 oz rum
1/2 oz dark rum
1 egg
3 oz milk
1 oz cream
Fill with ice
Nutmeg

RUM FIX
Hiball Glass — Build

1 oz lemon juice
1 tsp sugar
1/4 oz water
Stir
Fill with crushed ice
2 oz rum
Lemon wedge
(Substitute—orange curacao for the water)

RUM FIZZ
Hiball Glass — Shake

1-1/2 oz rum
1/2 oz cherry flavored brandy
1/2 tsp sugar
1 oz lemon juice
Fill with soda, ice

RUM FLIP
Flip or Sour or Cocktail Glass — Shake

1-1/2 oz rum
1 tsp sugar
1 egg
Nutmeg
(optional—1/2 oz cream)

RUM FLOAT
Hiball Glass — Build

3/4 oz lime juice
3 oz soda
Fill with ice
Float 1 oz dark rum

RUM FRAPPE
Cocktail Glass — Build

Fill glass with orange sherbert
Float 1-1/2 oz Jamaican rum

Variation

Fill glass with crushed ice into a snow cone
Float 1-1/2 oz rum

RUM HIBALL
Hiball Glass — Build

1-1/2 oz rum
Fill with soda or ginger ale
Ice
Lemon twist

RUM JULEP
Silver mug or Tall Glass — Build

Muddle several mint sprigs with
1 tsp sugar and
1 oz water
Fill with crushed ice
1-1/2 oz rum
Stir until glass frosts
Several mint sprigs

Variation

Double Old Fashioned Glass — Build

Muddle several mint sprigs with
1 tsp sugar, water
Fill glass 1/2 with crushed ice
Place 4 slices ripe peach in glass & mix
Stir together:
1-1/2 oz rum
3/4 oz lime juice
1/2 tsp sugar
Strain over prepared glass
Mint sprigs

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RUM KUM
Cocktail Glass Shake

1-1/2 oz rum
3/4 oz lime juice
1/2 oz orange curacao
1/4 oz Jamaican rum
Kumquat

RUM MANHATTAN
Cocktail Glass Stir

1-1/2 oz rum
1 oz sweet vermouth
1 dash orange bitters
Lemon twist

RUM MARTINI (Rumtini)
Cocktail Glass Stir

1-1/2 oz rum
1 oz dry vermouth
1 dash orange bitters
Olive (washed to remove salt) or
Onion or lemon twist

RUM MILK PUNCH
Tall Glass Shake

1 tsp sugar
2 oz rum
4 oz milk
Fill with ice
Nutmeg

RUM MOCHA
Tall Glass Build

Fill glass 1/3 with crushed ice
Add 1 scoop vanilla ice cream
2 oz Martinique rum
Fill with hot black coffee

RUMMY
Cocktail Glass Shake

1 oz Jamaican rum
3/4 oz dry vermouth
1/2 oz lime juice
1/2 oz grenadine

RUMOLA
Cocktail Glass Shake

1-1/2 oz gin
1/2 oz lemon juice
1/2 oz rumola

RUM OLD FASHIONED
Old Fashioned Glass Build

1/2 tsp sugar
1 or 2 dashes Angostura bitters
1 tsp water
Fill with ice
1-1/2 oz gold or dark rum (Optional—float 1/2 oz 151 rum)
Orange slice, Cherry

RUM ORANGE COCKTAIL
Cocktail Glass Shake

1-1/2 oz rum
1/2 oz orange juice
1/2 oz sweet vermouth
Cinnamon

RUM PICK UP
Hiball Glass Build

2 oz gold or dark rum
2 oz milk
Fill with soda, ice

RUM PINEAPPLE FIZZ
Tall Glass Blend

2 oz gold rum
1/2 oz 151 rum
1/2 egg white
1 tsp sugar
1/2 oz lime juice
1/2 oz lemon juice
Several fresh pineapple pieces
Fill with soda, ice
Lime wheel

RUM PUFF
Hiball Glass Build

1-1/2 oz rum
3 oz milk
Fill with soda, ice

RUM PUNCH
Hiball Glass Shake

1-1/2 oz rum
1/4 oz orange curacao
1/2 oz lemon juice
1/4 tsp sugar
Fill with crushed ice or soda
Fruit garnish

Variation

Tall Glass Build

Fill with crushed ice
1-1/2 oz rum
3/4 oz lime juice
1 tsp sugar
Several mint sprigs—stirred into drink

RUM RAMSEY
Cocktail Glass Stir

1-3/4 oz rum
1/4 oz Bourbon
1/4 oz lime juice
1/4 tsp sugar
1 dash Peychaud's bitters

RUM RICKEY
Hiball Glass Build

1/2 oz lime juice
Leave shell in glass
1-1/2 oz rum
Fill with soda, ice

Variation

1-1/2 oz rum
3/4 oz Benedictine
1/2 oz lemon juice
1/4 oz grenadine
Fill with soda, ice

RUM ROYALE
Tall Glass Shake

1 oz rum
2 oz sauterne
1-1/2 oz lemon juice
2 oz pineapple juice
1 tsp sugar
1 dash Peychaud's bitters
Pineapple spear, Cherry

RUM RUMMY
Hiball Glass Shake

1/2 oz Galliano
1/2 oz Tio Pepe
1 oz pineapple juice
1 oz grapefruit juice
1 oz Rum Pampero
1 dash Angostura bitters
1/4 oz grenadine
Fill with Schwepps Bitter Lemon
Ice
Cherry, Lemon & Orange slices

RUM SCAFFA
Cocktail Glass — Build

1 dash Angostura bitters
1-1/4 oz rum
1-1/4 oz Benedictine
stir & serve (without ice)

RUM SCREWDRIVER
Tall Glass — Build

1-1/2 oz rum
Fill with ice, orange juice

RUM SIDECAR
Cocktail Glass — Shake

1 oz rum
3/4 oz lemon (or lime) juice
3/4 oz Cointreau (or triple sec)

RUM SMASH
Hiball Glass — Build

1/2 tsp sugar dissolved in water
Muddled with mint sprigs
Fill with crushed ice
1-1/2 oz rum
Squirt of soda
Mint sprig

RUM SOUR
Sour Glass — Shake

1 oz lemon juice
1/2 tsp sugar
1-1/2 oz rum
Orange slice, Cherry

Variation

3/4 oz lemon juice
1/4 oz orange juice
1-1/2 oz rum
1 tsp sugar
Float 151 rum on top
Lemon wedge

RUM STINGER
Cocktail Glass — Shake

1-3/4 oz rum
3/4 oz white creme de menthe

RUM SWIZZLE
Hiball Glass — Build

3/4 oz lime juice
1-1/2 oz rum
1 dash Angostura bitters
1/2 oz Falernum
Stir until glass frosts

Variation

Tall Glass — Build

1-1/2 oz lime juice
1 tsp sugar dissolved with
2 oz soda
Fill with crushed ice
Stir thoroughly
2 dashes bitters
1-1/2 oz rum
Fill with soda
Stir until glass frosts

RUM TODDY
Old Fashioned Glass — Build

1/2 tsp sugar dissolved with
1 oz water
2 oz rum
Several ice cubes
Stir
Lemon twist

RUM TODDY (HOT)
Old Fashioned Glass — Build

1 tsp sugar
2 oz rum
Fill with hot water
Nutmeg, lemon slice

RUM ZOOM
Cocktail Glass — Shake

Dissolve 1 tsp honey with hot water in separate cup
Add it to 1-1/2 rum in shaker with 1/2 cream
Strain into glass

RUNT'S AMBITION
Cocktail Glass — Shake

3/4 oz rum
3/4 oz gin
1/2 oz whiskey
1/2 oz port

RURAL PUNCH
Hiball Glass — Build

Muddle 2 lemon twists, 1/2 tsp sugar & 1 dash Angostura bitters
1-1/2 oz applejack
Fill with cider, ice

RUSSEL (HALL) HOUSE
Cocktail Glass — Stir

2 oz rye
1/4 oz blackberry flavored brandy
1/4 tsp sugar
2 dashes orange bitters

RUSSIAN COCKTAIL
Cocktail Glass — Shake

1 oz vodka
3/4 oz gin
3/4 oz light creme de cacao

Variation

1-3/4 oz brandy
1/2 oz orange juice
1/4 oz Pernod
1 dash orange bitters

Variation — Build

1-1/2 oz Cognac
1 dash Angostura bitters
Fill with champagne, stir

RUSSIAN BEAR
Cocktail Glass — Shake

1 oz vodka
3/4 oz light creme de cacao
3/4 oz cream

RUSSIAN COFFEE COCKTAIL
Cocktail Glass — Shake

3/4 oz coffee liqueur
3/4 oz vodka
3/4 oz cream

RUSSIAN COFFEE (HOT)
Cup or Fizz Glass — Build

1 tsp brown or white sugar
1-1/2 oz vodka
Fill with hot black coffee
Top with whipped cream

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Variation

Substitute dark creme de cacao for sugar

RUSSIAN ESPRESSO
Cocktail Glass Shake

1-1/2 oz vodka
1/2 oz coffee liqueur
1/4 oz lemon juice
Lemon twist

RUSSIAN PUNCH
Hiball Glass Build

1 oz Cognac
1 oz kummel
Fill with champagne, ice

RUSSIAN ROULETTE
Cocktail Glass Shake

1/2 oz Galliano
1/2 oz vodka
1/2 oz banana brandy
1/2 oz orange juice
1/4 oz lemon juice
Several fresh banana pieces

RUSTY NAIL
Old Fashioned Glass Build

1-1/4 oz Scotch
3/4 oz Drambuie
Fill with ice

RYE AND DRY
Cocktail Glass Stir

1-1/2 oz rye
1 oz dry vermouth
1 dash orange bitters

RYE HIBALL
Hiball Glass Build

1-1/2 oz rye
Fill with soda or ginger ale
Ice
Lemon twist

RYE LEMONADE
Tall Glass Build

1-1/2 oz rye
Fill with fresh lemonade
Sugar glass rim optional

RYE FLIP
Flip or Sour or Shake
Cocktail Glass

1 egg
1-1/2 oz rye
1 tsp sugar
(1/2 oz cream optional)
Nutmeg

RYE SAZERAC
Old Fashioned Glass Build

1/4 oz Pernod to coat the
inside of glass
1/2 tsp sugar &
2 dashes Angostura or
Peychaud's bitters muddled with
1/4 oz water
2 oz rye
Several ice cubes
Stir
Lemon twist

RYE WHISKEY COCKTAIL
Cocktail Glass Stir

2-1/4 oz rye
1/4 tsp sugar
1 dash bitters
Cherry

RYE WHISKEY PUNCH
Hiball Glass Shake

2 oz rye
1/2 oz lemon juice
1/2 tsp sugar
Pour unstrained into glass
Fill with ice
Orange slice

ADDITIONAL RECIPES

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ROOT BEER FLOAT
Tall Glass Build
Fill glass with ice,
cola, add 2 oz. cream
or half & half and
1½ oz. Galliano
Stir thoroughly

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SAGUENAY
Cocktail Glass Shake

1 oz rum
1 oz dry vermouth
1/4 oz creme de cassis
1/4 oz lemon juice

SAINT AUGUSTINE
Cocktail Glass Shake

1-1/2 oz rum
1 oz grapefruit juice
1/4 oz Cointreau
Sugar glass rim
Lemon twist

ST. CROIX COOLER
Tall Glass Shake

2 oz rum
1/2 oz dark rum
1 oz brandy
1 tsp brown sugar
2-1/2 oz orange juice
1-1/2 oz lemon juice
1 dash orange flower water
Fill with Squirt, ice

ST. GERMAIN
Cocktail Glass Shake

1-1/2 oz Green Chartreuse
1 egg white
1 oz lemon (or grapefruit) juice
(1/2 oz each lemon and grapefruit juice may be used)

ST. LO
Cocktail Glass Shake

1-1/2 oz gin
1/2 oz Calvados
1/2 oz lemon juice
1 tsp sugar

(The) ST. LOUIS BLIZZARD
Old Fashioned Glass Blend

2 oz Early Times
3/4 oz cranberry juice
1 oz lemon juice
1 tblsp sugar
Blend with lots of ice so drink is foamy

ST. MARK
Cocktail Glass Stir

3/4 oz English gin
3/4 oz dry vermouth
1/2 oz cherry flavored brandy
1/2 oz Groisille syrup
(Substitute—sweet vermouth for the gin)

ST. MORITZ
Cocktail Glass Build
Frappe Style

Pack glass with crushed ice
Lemon wedge on top
Add
1 oz kummel
3/4 oz Scotch

Variation Shake

1 oz rye
3/4 oz dry vermouth
3/4 oz goldwasser
1 dash orange bitters

ST. PATRICK'S DAY
Cocktail Glass Stir

3/4 oz Green Chartreuse
3/4 oz green creme de menthe
3/4 oz Irish whiskey
1 dash bitters

ST. REGIS
Cocktail Glass Shake

2 oz applejack
1/4 oz lemon juice
1/4 oz grenadine

ST. VINCENT
Cocktail Glass Shake

3/4 oz Galliano
1 oz rum
3/4 oz gin
1 dash grenadine

SAKETINI
Cocktail Glass Stir

2 oz gin
1/2 oz Sake
Olive or Lemon twist

SALOME
Cocktail Glass Stir

1 oz gin
3/4 oz dry vermouth
3/4 oz Dubonnet

SALT LAKE SPECIAL
Hiball Glass Shake

3/4 oz Galliano
2 oz grapefruit juice
3/4 oz gin
1 dash orange bitters
Fill with ice, 7 UP

SALTY DOG
(See Chapter 8)
Tall Glass Build

Salt glass rim
1-1/2 oz vodka
Fill with ice, grapefruit juice

Variation

Tall Glass Build

Fill glass with crushed ice or cubes—add
1-1/2 oz gin
2 oz grapefruit juice
1/4 tsp salt
Stir well

SAMBUCA COFFEE FRAPPE
Cocktail Glass Build
Frappe Style

Pack glass with crushed ice
Stir separately:
1 oz Sambuca with
1/2 oz coffee liqueur
Strain over ice
Roasted coffee beans

SAMMY
Cocktail Glass Stir

2-1/4 oz vodka—served chilled in glass
Float 1/4 oz Galliano
Cucumber chip

SAM WARD
Lemon shell Build

Cut lemon—make into a shell
Fill with Green Chartreuse
Serve with straws

SANCTUARY
Cocktail Glass — Stir

1-1/2 oz Dubonnet
1/2 oz Amer Picon
1/2 oz Cointreau
(1/2 oz lemon juice & Lemon wedge optional)

SAND GROGG
Hiball Glass — Build

1/2 tsp sugar
1 oz whiskey
1 oz orange curacao
1 oz Jamaican rum
Fill with hot water
Lemon wedge

SAN DIEGO
Cocktail Glass — Stir

1 oz Bourbon
1 oz Dubonnet
1/2 oz orange curacao
1 dash bitters

SAND MARTIN
Cocktail Glass — Stir

1-1/4 oz gin
1 oz sweet vermouth
1/4 oz Green Chartreuse

SAN FRANCISCO
Cocktail Glass — Shake

3/4 oz sloe gin
3/4 oz sweet vermouth
3/4 oz dry vermouth
1 dash bitters
1 dash orange bitters
Cherry

(The) SAN FRANCISCO TROLLY
Hiball Glass — Shake/Build

2 oz Early Times
4 oz pineapple juice
2 oz cranberry juice
Fill with ice, stir
Orange slice

SANGAREE
Double Old Fashioned Glass — Build

1/4 tsp sugar dissolved with water
Fill with ice
2 oz liquor of choice
Float 1/2 oz port on top
Nutmeg sprinkle

SANGAREE COMFORT
Double Old Fashioned Glass — Build

1 oz Bourbon
1 oz Southern Comfort
1/4 oz peach flavored brandy
1/4 oz lemon juice
1/2 tsp sugar
Fill with ice
Top with Squirt
Sprinkle nutmeg

SAN JUAN
Cocktail Glass — Shake

1-1/2 oz rum
1 oz grapefruit juice
1/4 oz cream of coconut
1/2 oz lime juice
Float 1/2 oz 151 rum

SAN JUAN SLING
Tall Glass — Shake

3/4 oz rum
3/4 oz cherry liqueur
3/4 oz Benedictine
1/2 oz lime juice
Fill with soda, ice
Lime sliver

SAN MARTIN
Cocktail Glass — Stir

3/4 oz gin
3/4 oz dry vermouth
3/4 oz sweet vermouth
1/4 oz anisette
1 dash bitters
Sugar glass rim

Note: Also see SAND MARTIN

SAN SEBASTIAN
Cocktail Glass — Shake

1 oz gin
1/4 oz rum
1/2 oz grapefruit juice
1/4 oz orange curacao
1/2 oz lemon juice

SANS FACON
Cocktail Glass — Stir

2 oz brandy
1/4 oz Cointreau
1/4 oz creme de noyeaux
1 dash Angostura bitters
Sugar to taste

SANS SOUCI
Cocktail Glass — Stir

1 oz Galliano
1 oz white port
1 dash Falernum
1 dash orange bitters
Orange peel

SANTA BARBARA
Cocktail Glass — Shake

1-3/4 oz Bourbon
1/2 oz grapefruit juice
1/4 oz apricot flavored brandy
Sugar to taste

Variation

1 oz cream
3/4 oz creme de cacao, light
3/4 oz vodka

SANTA CRUZ FIX
Hiball Glass — Build

1 oz lemon juice
1 tsp sugar dissolved with water
Fill with crushed ice
2 oz rum
Lemon wedge

SANTA CRUZ RUM DAISEY
Fizz Glass — Shake

Fill glass 1/2 with crushed ice
1/2 tsp sugar
1/4 oz maraschino liqueur
1 oz lemon juice
1/4 oz orange curacao
2 oz rum
Strain into glass

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SANTA FE
Cocktail Glass Shake

1-1/2 oz brandy
1/2 oz grapefruit juice
1/2 oz dry vermouth
1/4 oz lemon juice
Sugar glass rim

SANTIAGO
Cocktail Glass Shake

3/4 oz lime juice
1/2 tsp sugar
1/4 tsp grenadine
1-1/2 oz rum

Variation

1-1/2 oz rum
1/4 oz orange curacao
1/2 oz lime juice
1/4 oz Jamaican rum

Variation

1-1/2 oz rum
3/4 oz lime juice
1/4 oz grenadine
Lemon wedge

Variation

1-3/4 oz rum
3/4 oz lime juice
3/4 oz Cointreau

Variation

1 oz rum
1 oz orange juice
1/2 oz grenadine

Variation

Serve any of the above frappe style

SANTIAGO JULEP
Mug (silver) or Tall Glass Build

Muddle 4 mint sprigs with
1/2 oz grenadine
Fill with crushed ice
1-1/2 oz lime juice
1/2 oz pineapple juice
2 oz rum
Sugar-frosted mint sprigs
Stir until glass frosts

SARATOGA
Cocktail Glass Stir

2 oz brandy
1/4 oz pineapple syrup
1/4 oz maraschino liqueur
2 dashes bitters

Variation Shake

3/4 oz applejack
3/4 oz sweet vermouth
3/4 oz Dubonnet
1/4 oz orange juice

Variation

Tall Glass Build

2 oz brandy
1/4 oz pineapple syrup
1/4 oz maraschino liqueur
2 dashes bitters
Fill with soda, ice

Variation

Add
1 oz lemon juice
1/2 tsp sugar
2 dashes Angostura bitters
Fill with ginger ale, ice

SARATOGA COOLER
Tall Glass Build

Fill with ice
Spiral of lemon
Fill with sarsaparilla

Variation

1 oz lime juice
1/2 tsp sugar
Fill with ginger ale, ice

SARATOGA FIZZ
Tall Glass Shake

1-1/2 oz rye or Bourbon
1/2 oz lemon juice
1/4 oz lime juice
1 tsp sugar
1 egg white
Fill with soda, ice
Cherry

SARDI'S DELIGHT
Cocktail Glass Shake

1-1/2 oz gin
1/4 oz passion fruit
1/4 oz lemon juice
1/4 oz grenadine
1/4 oz Pernod
1 dash Angostura bitters

SARONNO
Cocktail Glass Shake/Blend

3/4 oz Amaretto
3/4 oz brandy
1 oz cream

SATAN
Cocktail Glass Stir

1-3/4 oz Bourbon
1/2 oz sweet vermouth
1/4 oz Pernod
1 dash Peychaud's bitters

SATIN'S WHISKERS (straight)
Cocktail Glass Stir

1/2 oz gin
1/2 oz dry vermouth
1/2 oz sweet vermouth
1/2 oz orange juice
1/4 oz Grand Marnier
1/4 oz orange bitters

SATIN'S WHISKERS (curled)

Same as above but substitute orange curacao for the Grand Marnier

SATYRE
Cocktail Glass Stir

1-1/2 oz dry vermouth
1/2 oz Cognac
1/2 oz prunelle

SAUCY SUE
Cocktail Glass Stir

2 oz apple brandy
1/4 oz apricot flavored brandy
1/4 oz Pernod
Variations include—half brandy & half apple brandy with 1 dash Pernod & 1 dash apricot flavored brandy. Lemon twist, Orange peel

SAUTERNE COBBLER
Double Old Fashioned Glass — Build

Fill with crushed ice
Sprinkle fine sugar over ice
Fill with sauterne
Fruits & Berries

SAUTERNE COOLER
Tall Glass — Build

1/2 tsp sugar dissolved with water
Fill with ice
3 oz sauterne
Fill with soda
Lemon & Orange spirals

SAUTERNE PUNCH
Tall Glass — Build

Fill glass 1/2 with ice
1/2 tsp sugar
1 oz lemon juice
1/2 oz orange curacao
Fill with sauterne

SAUTERNE SANGAREE
Double Old Fashioned Glass — Build

1/2 tsp sugar
Fill with ice
2-1/2 oz sauterne
Nutmeg, stir

SAVANNAH
Cocktail Glass — Shake

1-1/4 oz orange juice
1-1/2 oz gin
1/2 egg white
1/2 oz light creme de cacao

SAVOY
Cocktail Glass — Stir

1-3/4 oz gin
1/2 oz dry vermouth
1/4 oz Dubonnet
Orange peel

SAVOY HOTEL
Pony Glass — Build
Pousse Cafe Style

1/3 creme de cacao, dark
1/3 Benedictine
1/3 brandy

SAVOY HOTEL RICKEY
Hiball Glass — Build

3/4 oz lime juice
Leave shell in glass
1-1/2 oz gin
Fill with soda, ice
Float 1/2 oz grenadine

SAVOY HOTEL SPECIAL
Cocktail Glass — Stir

1-1/2 oz gin
1/2 oz dry vermouth
1 dash Pernod
2 dashes grenadine
Lemon twist

Variation

1-3/4 oz English gin
1/2 oz dry vermouth
1/4 oz Dubonnet
Orange peel

SAVOY TANGO
Cocktail Glass — Shake

1-1/4 oz sloe gin
1-1/4 oz applejack

SAXON
Cocktail Glass — Shake

3/4 oz lime juice
3/4 tsp grenadine
1-3/4 oz rum
Shake with orange peel

SAZERAC
Old Fashioned Glass — Build

Coat inside of glass with Pernod—Add
2 dashes bitters &
1/2 tsp sugar dissolved with water
Stir
2 oz whiskey, ice, stir
Lemon twist
(Substitute rye for whiskey & use Peychaud's bitters & cherry garnish)

Note: Sazerac is usually made with very little ice, sometimes none.

SCARLET O'HARA
Cocktail Glass — Shake

1-1/2 oz Southern Comfort
1-1/4 oz cranberry juice
1/4 oz lime juice

SCHNORKEL
Cocktail Glass — Shake

1-1/2 oz gold rum
1/2 oz Pernod
1 oz lime juice
1/2 tsp sugar

SCHNOZZLE
Cocktail Glass — Stir

3/4 oz gin
3/4 oz dry vermouth
1/2 oz sherry
1/4 oz Pernod
1/4 oz orange curacao

SCHUSSBOOMER'S DELIGHT
Tall Glass — Build

3/4 oz lime juice
1-1/2 oz Cognac
Fill with champagne, ice

SCOFF LAW
Cocktail Glass — Stir

3/4 oz rye (or Bourbon)
3/4 oz dry vermouth
1/2 oz lemon juice
1/2 oz Green Chartreuse
1 dash orange bitters

SCORPION
Double Old Fashioned Glass — Shake

1 oz brandy
1 oz rum
2 oz orange juice
1 oz lemon juice
1/2 oz orgeat syrup
Float 1/2 oz 151 rum

Variation

1/2 oz gin
1/2 oz brandy
2-1/2 oz rum
1 oz orgeat
2 oz orange juice
3 oz lemon juice
Mint sprigs
Fill with ice

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SCOTCH BISHOP
Cocktail Glass — Shake

1-1/2 oz Scotch
1/2 oz orange juice
1/2 oz dry vermouth
1/4 oz triple sec
1/4 tsp sugar
Lemon twist

SCOTCH COOLER
Tall Glass — Build

2 oz Scotch
Fill with soda, ice
Float 1/4 oz white creme de menthe
Lemon & Orange spirals

SCOTCH FIZZ
Fizz or Hiball Glass — Shake

1 oz lemon juice
1 tsp sugar
1-1/2 oz Scotch
Fill with soda
Ice optional

SCOTCH FROG
Cocktail Glass — Shake

1/2 oz Galliano
1 oz vodka
1/2 oz Cointreau
1 oz lime juice
1 dash Angostura bitters
1/4 oz maraschino cherry juice

SCOTCH HIBALL
Hiball Glass — Build

1-1/2 oz Scotch
Fill with soda or ginger ale
Ice
Lemon twist

SCOTCH HOLIDAY SOUR
Sour or Cocktail Glass — Shake

1-1/2 oz Scotch
3/4 oz cherry liqueur
1/4 oz sweet vermouth
1 oz lemon juice
1/2 egg white
Lemon wedge

SCOTCH HORSE'S NECK
Tall Glass — Build

1/4 oz sweet vermouth
1/4 oz dry vermouth
1-1/2 oz Scotch
Fill with ginger ale, ice
Lemon spiral

SCOTCH MILK PUNCH
Tall Glass — Shake

1-1/2 oz Scotch
4 oz milk
1 tsp sugar
Fill with ice
Nutmeg

SCOTCH MIST
Old Fashioned Glass — Build

Fill with crushed ice
1-1/2 oz Scotch
Lemon twist

SCOTCH OLD FASHIONED
Old Fashioned Glass — Build

1/2 tsp sugar &
2 dashes bitters, dissolved in water
1-1/2 oz Scotch
Fill with ice
Orange slice, Cherry

SCOTCH ORANGE FIX
Hiball Glass — Build

1 tsp sugar dissolved in water
1/2 oz lemon juice
1 orange spiral
Fill with crushed ice
1-1/2 oz Scotch
Float 1/4 oz orange curacao

SCOTCH RICKEY
Hiball Glass — Build

3/4 oz lime juice
Leave shell in glass
1-1/2 oz Scotch
Fill with soda, ice

SCOTCH SANGAREE
Double Old Fashioned Glass — Build

1/2 tsp honey dissolved with soda
Fill with ice
2 oz Scotch
Nutmeg, Lemon twist

SCOTCH SAZ
Old Fashioned Glass — Build

Coat glass with Pernod
1/4 oz sweet vermouth
1-1/2 oz Scotch
Ice, stir

SCOTCH SMASH
Old Fashioned Glass — Build

Muddle 1 tsp sugar with
3 mint springs
Ice
1-1/2 oz Scotch
Stir

SCOTCH SOLACE
Tall Glass — Build

1-1/2 oz Scotch
1/2 oz honey
1/2 oz triple sec
4 oz milk
1/2 oz cream
Ice
Stir
Grated orange peel

SCOTCH SOUR
Sour Glass — Shake

1-1/2 oz Scotch
3/4 oz lime (or lemon) juice
3/4 tsp sugar
Orange slice, Cherry

SCOTCH STINGER
Old Fashioned Glass — Build

1-1/2 oz Scotch
3/4 oz white creme de menthe
Fill with ice

SCOTCH STONE FENCE
Hiball Glass — Buil

1-1/2 oz Scotch
2 dashes Peychaud's bitters
Fill with ice, soda
Lemon twist

SCOTTISH GUARDS
Cocktail Glass — Shak

1 oz Scotch
1/2 oz lemon juice
3/4 oz orange juice
3/4 oz grenadine

SCREWDRIVER
(See Chapter 8)
Tall Glass — Buil

1-1/2 oz vodka
Fill with ice, orange juice
(Also served in hiball glass)

SEABOARD
Cocktail Glass — Shak

1 oz blended whiskey
1 oz gin
1/2 oz lemon juice
1 tsp sugar
Mint sprigs

SEA BREEZE (Cooler)
Hiball or Tall Glass — Build

1-1/2 oz gin
3/4 oz apricot flavored brandy
1/4 oz grenadine
1 oz lemon juice
Fill with soda, ice
Mint sprigs

SEA CAPTAIN'S SPECIAL
Old Fashioned Glass — Build

1/2 tsp sugar
2 dashes bitters
1-1/2 oz rye
Fill with ice, champagne
Float 1/4 oz Pernod

SEAPEA FIZZ
Hiball Glass — Shake

1 oz lemon juice
1-1/2 oz Pernod
Fill with soda, ice

SELF STARTER
Cocktail Glass — Stir

1-1/2 oz gin
3/4 oz Lillet
1/4 oz apricot flavored brandy
2 dashes Pernod

SENSATION
Cocktail Glass — Shake

1/2 oz lemon juice
1-3/4 oz gin
1/4 oz maraschino liqueur
3 mint sprigs

Variation — Stir

1-3/4 oz port
3/4 oz brandy
Lemon twist

SEPARATOR
Tall Glass — Build

1 oz brandy
1 oz Kahlua
Fill with ice, Milk
(or cream)

SEPTEMBER MORN
Cocktail Glass — Shake

1 egg white
1-1/2 oz rum
3/4 oz lime juice
1/2 oz grenadine
Sugar glass rim optional

SERPENT'S STING
Cocktail Glass — Shake

1/2 oz Galliano
1/2 oz rum
1/2 oz creme de noyeaux
1/2 oz orange juice
1/2 oz cream
Cherry

SERPENT'S TOOTH
Cocktail Glass — Stir

1 oz sweet vermouth
1/2 oz Irish whiskey
1/2 oz lemon juice
1/4 oz kummel
1 dash Angostura bitters
1/4 tsp sugar optional

SESAME
Cocktail Glass — Shake

1-1/2 oz rum
1/2 oz lime juice
1/2 oz sesame seed syrup

SETTLER HIBALL
Hiball Glass — Build

1-1/2 oz Cognac
3/4 oz creme de cassis
Fill with soda, ice

SEVEN FRUITS
Cocktail Glass — Shake

1-3/4 oz Bourbon
3/4 oz Seven Fruits Liqueur
1 dash orange bitters
1 dash Angostura bitters

SEVENTH HEAVEN
Cocktail Glass — Stir

1-1/4 oz gin
1 oz Dubonnet
1/4 oz maraschino liqueur
1 dash Angostura bitters
Orange peel, Cherry

Variation — Shake

1-3/4 oz gin
1/2 oz maraschino liqueur
1/4 oz grapefruit juice
Mint sprig

SEVENTH REGIMENT
Cocktail Glass — Stir

1-3/4 oz gin
3/4 oz sweet vermouth
2 lemon twists—stirred with the drink

SEVILLA
Cocktail Glass — Shake

1 oz rum
1 oz port
1 egg
1 tsp sugar
Nutmeg optional

Variation — Stir

1-1/4 oz dark rum
1-1/4 oz sweet vermouth
Orange peel

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SEVILLE
Cocktail Glass Shake

1 oz gin
1/2 oz fino sherry
1/2 oz orange juice
1/2 oz lemon juice
1/2 tsp sugar
Sugar glass rim

S.G.
Cocktail Glass Shake

3/4 oz rye
3/4 oz lemon juice
3/4 oz orange juice
1/4 oz grenadine

SHADY GROVE (COOLER)
Hiball Glass Build

1-1/2 oz gin
3/4 oz lemon juice
1 tsp sugar
Fill with ginger ale, ice (or ginger beer)

SHALUTA
Cocktail Glass Shake

1 oz gin
3/4 oz claret
3/4 oz lemon juice
3/4 tsp sugar

SHAMROCK
Cocktail Glass Stir

1-3/4 oz Irish whiskey
1/2 oz dry vermouth
1/4 oz green creme de menthe
Olive
(Substitute—Green Chartreuse for creme de menthe)

Variation Shake

3/4 oz gin
1/2 oz green creme de menthe
1/2 oz orange juice
1/2 oz lemon juice
1/2 egg white

SANDY (Gaff)
Tall Glass Build

Fill glass 1/2 with ale &
1/2 with ginger ale

Variation

1/2 beer & 1/2 lemonade

SHANGHAI
Cocktail Glass Shake

1/2 oz lemon juice
1/4 oz anisette
1-1/2 oz Jamaican rum
1/4 oz grenadine

SHARKY HIBALL
Hiball Glass Build

1-1/2 oz applejack
1/2 oz Bourbon
1/2 oz lemon juice
1/2 tsp sugar
Fill with soda, ice

SHARKEY PUNCH COCKTAIL
Cocktail Glass Shake

2 oz Calvados or apple brandy
1/2 oz rye
1/4 tsp sugar
Soda squirt on top

SHARK'S TOOTH
Cocktail Glass Shake

1-1/2 oz gold rum
1/4 oz lemon juice
1/4 oz passion fruit syrup
1/4 oz sweet vermouth
1/4 oz sloe gin
1 dash Angostura bitters
Sugar glass rim
Orange peel, Cherry

Variation

Tall Glass Build

2 oz rum
1 oz lemon juice
1/2 oz grenadine
Fill with crushed ice, soda

Variation

1-1/2 oz rum
1/4 oz lemon juice
1/4 oz sloe gin
1/4 oz dry vermouth
1/4 oz passion fruit, syrup
Fill with crushed ice, soda

SHAUN BANIGAN
Cocktail Glass Shake

1 oz light rum
1 oz dark rum
1/2 oz lemon juice
1/2 tsp sugar
1 dash bitters

SHEIK'S BREATH
Cocktail Glass Shake

1 oz gin
3/4 oz caloric
3/4 oz lemon juice

SHERMAN
Cocktail Glass Stir

1-1/2 oz whiskey
1/2 oz port
1/2 oz Jamaican rum
1 dash orange bitters
1 dash Angostura bitters

SHERATON SHERAZADE
Tall Glass Shake

1 oz Galliano
2 oz orange juice
1/4 oz lemon juice
1/2 oz apricot flavored brandy
1/4 oz triple sec
Fill with ice
Pineapple stick, Cherry

SHERRIED COFFEE COCKTAIL
Cocktail Glass Shake

1-1/4 oz oloroso sherry
1-1/4 oz coffee liqueur
Float 1/2 oz cream

SHERRIED C & M FRAPPE
Cocktail Glass Build

Pack glass with crushed ice
1/2 oz amontillado sherry
1 oz Cordial Medoc

SHERRIED SCOTCH
Old Fashioned Glass Build

heat:
1-1/2 oz Scotch
1-1/2 oz cream sherry

1 tsp honey
1 oz orange juice
Pour into glass—add 1 dash Angostura bitters
Cinnamon stick, Orange slice, stir

SHERRY COCKTAIL
Cocktail Glass Stir

2 oz sherry
1/2 oz dry vermouth
2 dashes orange bitters

Variation

2-1/2 oz sherry
1 dash bitters
Orange peel

Variation

1-3/4 oz sherry
3/4 oz dry vermouth

Variation Shake

1 oz sherry
3/4 oz gin
3/4 oz lemon juice

SHERRY & BITTERS
Cocktail Glass Build

Coat glass with bitters
Add sherry

SHERRY & EGG COCKTAIL
Cocktail Glass Build

Place 1 egg in glass
(do not break yolk)
Fill with sherry

SHERRY COBBLER
Double Old Fashioned Glass Build

1 tsp sugar dissolved with
2 oz soda
Fill with crushed ice
2-1/2 oz sherry
Fruit garnish
(1/2 oz orange juice optional)

Variation

Add 1/2 oz pineapple syrup &
Float 1/2 oz port

Variation

Tall Glass Build

1/2 tsp sugar
1 oz brandy
1/2 oz orange juice
2-1/2 oz sherry
Fill with crushed ice
Orange slice

SHERRY DRIVER
Tall Glass Shake/Build

3 oz orange juice
2 oz oloroso sherry
1 oz vodka
Fill with ice

SHERRY EGGNOG
Tall Glass Shake

1 egg
1 tsp sugar
3 oz sherry
Fill with milk
Nutmeg

SHERRY FLIP
Flip or Sour or Cocktail Glass Shake

1 egg
1 tsp sugar
1-1/2 oz sherry
(1/2 oz cream optional)
(1/4 oz light creme de cacao optional)

SHERRY MILK PUNCH
Tall Glass Shake

1 tsp sugar
3 oz sherry
4 oz milk
Fill with ice
Nutmeg

SHERRY OLD FASHIONED
Old Fashioned Glass Build

1/2 tsp sugar dissolved with water
2 dashes orange bitters
1-1/2 oz sherry
ll with ice
range slice, Cherry

SHERRY PUNCH
Tall Glass Shake

4 oz sherry
1/2 oz lemon juice
1/2 tsp sugar
Fill with crushed ice, soda

SHERRY SANGAREE
Hiball Glass Build

1/2 tsp sugar dissolved with water
2 oz sherry
Fill with soda, ice
Float 1/2 oz port
(the soda & port are optional)

SHERRY TWIST COCKTAIL
Cocktail Glass Shake

1 oz sherry
1/2 oz brandy
1/2 oz dry vermouth
1/4 oz triple sec (or Cointreau)
1/4 oz lemon juice
Cinnamon pinch
Orange peel or Lemon twist

Variation

1-1/2 oz sherry
3/4 oz whiskey
1/2 oz Cointreau
1 oz orange juice
1/2 oz lemon juice
Cayenne pepper
Cloves

SHERRY WINE PUNCH
Hiball Glass Shake

1/2 oz lemon juice
1 oz orgeat syrup
1-1/2 oz sherry
Fill with crushed ice

SHILLELAGH
Cocktail Glass Stir

1 oz Irish whiskey
1 oz dry vermouth
1/2 oz Pernod
1 dash Angostura bitters

SHIP COCKTAIL
Cocktail Glass — Shake

1-3/4 oz sherry
1/2 oz Bourbon
1/4 oz rum
1 dash prune syrup
1 dash orange bitters
Sugar to taste

(The) SHOOT
Cocktail Glass — Shake

1 oz Scotch
1 oz sherry, dry
1/4 oz lemon juice
1/4 oz orange juice
1/2 tsp sugar

SHOT IN THE ARM
Hiball Glass — Shake

1-1/2 oz brandy
1-1/2 oz cream
3/4 oz white creme de menthe
1/4 oz grenadine
Fill with ice, soda

SHRAPNEL
Cocktail Glass — Stir

1-1/4 oz Bourbon
1/2 oz dry vermouth
1/2 oz sweet vermouth
1/4 oz apricot flavored brandy
Orange slice

SHRINER
Cocktail Glass — Stir

1-1/4 oz sloe gin
1-1/4 oz brandy
2 dashes Peychaud's bitters
1/4 tsp sugar
Lemon twist

SICILLIAN KISS
Old Fashioned Glass — Build

3/4 oz Southern Comfort
3/4 oz Amaretto

SIDECAR
(See Chapter 8)
Cocktail Glass — Shake

1-1/2 oz brandy
1/2 oz triple sec
1/2 oz lemon juice
Sugar glass rim

SILK PURSE
Tall Glass — Shake

1-1/2 oz Kahlua
1-1/2 oz cream
1-1/2 oz lemon mix
(sweet & sour)
Fill with ice

SILVER COCKTAIL
Cocktail Glass — Stir

1 oz dry vermouth
1 oz gin
2 dashes orange bitters
1/4 tsp sugar
1/4 oz maraschino liqueur
Lemon twist
(Substitute—Hollands gin for dry gin & omit sugar)

SILVER BALL FIZZ
Hiball Glass — Shake

2 oz Rhine wine
1 egg white
1/2 oz grapefruit juice
1/2 tsp sugar
1 dash orange flower water
Fill with soda, ice

SILVER BULLET
Cocktail Glass — Stir

1-1/2 oz gin
1/2 oz kummel
1/2 oz lemon juice

Variation

1-1/2 oz gin
1/2 oz Lillet
1/2 oz lemon juice

Variation

2 oz gin
1/4 oz dry vermouth
Float 1/4 oz Scotch

SILVER DAWN
Cocktail Glass — Shake

1 oz Galliano
1 oz gin
1 oz lemon juice
3/4 oz maple syrup

SILVER FIZZ
Hiball or Tall Glass — Shake

1 oz lemon juice
1 tsp sugar
1-1/2 oz gin
1 egg white
Fill with soda, ice

SILVER FLASH
Cocktail Glass — Stir

1-3/4 oz sloe gin
3/4 oz Benedictine
1 dash orange bitters

SILVER KING
Cocktail Glass — Shake

1-1/2 oz gin
1/2 oz lemon juice
1 egg white
1/2 tsp sugar
2 dashes orange bitters

SILVER KIRSCH
Cocktail Glass — Shake

1 oz Kirsch
1-1/2 oz Positana
1/2 oz lemon juice
1/2 egg white
1 tsp sugar

SILVER STALLION (Fizz)
Tall Glass — Shake

1-1/2 oz gin
2 scoops vanilla ice cream
1/2 oz lime juice
1/2 oz lemon juice
(1/2 egg white optional)
Fill with soda

Variation

Hiball Glass — Shake

1-1/2 oz gin
1 scoop vanilla ice cream
Fill with soda

SILVER STREAK
Cocktail Glass — Stir

2 oz gin
1/2 oz kummel

SINGAPORE
Cocktail Glass Shake

1-1/2 oz Canadian whisky
1/4 oz sloe gin
1/4 oz Rose's Lime Juice
1/2 oz lemon juice

SINGAPORE SLING
(See Chapter 8)
Tall Glass Shake

1 oz lemon juice
1-1/2 oz gin
1 tsp sugar
1/2 oz cherry flavored brandy
Fill with soda, ice

SINK OR SWIM
Cocktail Glass Stir

2 oz brandy
1/2 oz sweet vermouth
1 dash Angostura bitters

SIR CHARLES PUNCH
Tall Glass Build

1 tsp sugar
1 oz port
3/4 oz brandy
1/2 oz orange curacao
Stir
Orange slice, Pineapple spear, Grape

SIR KNIGHT
Cocktail Glass Stir

1 oz Cognac
3/4 oz Cointreau
3/4 oz Yellow Chartreuse
1 dash Angostura bitters
Lemon twist

SIR RIDGEWAY KNIGHT
Cocktail Glass Shake

3/4 oz brandy
3/4 oz triple sec
3/4 oz Yellow Chartreuse
2 dashes Angostura bitters

SIR WALTER
Cocktail Glass Shake

3/4 oz rum
3/4 oz brandy
1/4 oz grenadine
1/4 oz orange curacao
1/2 oz lemon juice

SIT DOWN STRIKE
Cocktail Glass Shake/Build

3/4 oz Benedictine
3/4 oz Pernod
3/4 oz lemon juice
Float 1/4 oz Cognac

SIX CYLINDER
Cocktail Glass Shake

1/2 oz gin
1/2 oz cherry flavored brandy
1/2 oz Campari
1/2 oz Dubonnet
1/4 oz dry vermouth
1/4 oz sweet vermouth

SIX DEGREE
Cocktail Glass Shake

1-1/4 oz gin
1/2 oz Kirschwasser
1/2 oz cherry flavored brandy
1/4 oz kummel

SIX FEET UNDER
Cocktail Glass Shake

1 oz rum
3/4 oz Swedish Punch
3/4 oz Calvados
Lemon twist

SIX O SIX
Cocktail Glass Shake

1-1/4 oz gin
1/2 oz Cointreau
1/4 oz lemon juice
1/4 oz Pernod
1/4 oz cochineal

SKIER'S SMOOTHIE
Cup Build

1-1/2 oz Galliano
Fill with hot strong tea

SKIP & GO NAKED
Tall Glass Build

1-1/2 oz gin
1 oz lemon juice
1/2 tsp sugar
Fill with beer, ice

SKIPPER
Cocktail Glass Shake

1 oz gin
3/4 oz maraschino liqueur
1/2 oz lemon juice
1/4 oz grenadine

SKIPPY
Tall Glass Shake

1/2 oz Galliano
3/4 oz rum
3/4 oz triple sec
1/2 oz apricot flavored brandy
1/4 oz dry vermouth
1/4 oz prunelle
1 oz lemon juice
1-1/4 oz orange juice
Fill with ice, sprite
Cherry, Mint sprig, Pineapple spear

SKY PILOT
Cocktail Glass Shake

1-1/4 oz applejack
3/4 oz Jamaican rum
1/4 oz lime juice
1/4 oz grenadine

SKYSCRAPER
Pony Glass Build
Pousse Cafe Style

1/5 creme de vanilla
1/5 maraschino liqueur
1/5 green creme de menthe
1/5 Yellow Chartreuse
1/5 Cognac

SLAM
Cocktail Glass Shake

3/4 oz Cognac
3/4 oz Cointreau
1/2 oz apricot flavored brandy
1/2 oz lime juice

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Variation

3/4 oz gin
3/4 oz brandy
1/2 oz apricot flavored brandy
1/2 oz lemon juice

SLEDGE HAMMER
Cocktail Glass — Shake

3/4 oz brandy
3/4 oz rum
3/4 oz apple brandy
1/4 oz Pernod

SLEEPY HEAD
Old Fashioned Glass — Build

1 orange peel
4 fresh mint leaves crushed
Add ice
2 oz brandy
Fill with ginger ale

SLEEPY HOLLOW
Cocktail Glass — Shake

Muddle 1/2 oz lemon juice & mint sprigs
1/4 oz apricot flavored brandy
1/4 tsp sugar
Shake with
2 oz gin

SLINGS
(See Chapter 8)

SLOEBERRY COCKTAIL
Cocktail Glass — Stir

2-1/2 oz sloe gin
1 dash Angostura bitters and/or
1 dash orange bitters

SLOE BRANDY
Cocktail Glass — Shake

1-3/4 oz brandy
1/2 oz sloe gin
1/4 oz lemon juice
Lemon twist

SLOE COMFORTABLE SCREW
Tall Glass — Build

1-1/2 oz Southern Comfort
Fill with orange juice, ice
Float 1/2 oz sloe gin

SLOE COMFORTABLE SCREW UP AGAINST THE WALL
Tall Glass — Build

1 oz vodka
1 oz Southern Comfort
Fill with ice, orange juice
1/2 oz sloe gin
1/2 oz Galliano

SLOE CRANBERRY COOLER
Tall Glass — Build

2 oz sloe gin
4 oz cranberry juice
1 oz lemon juice
Fill with ice
Lime wheel

SLOE DRIVER
Hiball or Tall Glass — Build

1-1/2 oz sloe gin
Fill with ice, orange juice

SLOE GIN COCKTAIL
Cocktail Glass — Stir

2-1/4 oz sloe gin
1/4 oz dry vermouth
1 dash orange bitters

Variation

1-3/4 oz sloe gin
3/4 oz dry vermouth

Variation

2-1/4 oz sloe gin
2 dashes orange bitters
2 dashes Angostura bitters

SLOE GIN COLLINS
Tall Glass — Shake

1 oz lemon juice
1-1/2 oz sloe gin
Fill with ice, soda
Lemon wedge, Cherry, Orange slice

SLOE GIN FIZZ
Fizz or Hiball Glass — Shake

1 oz lemon juice
1-1/2 oz sloe gin
1 tsp sugar
Fill with soda, ice

SLOE GIN FLIP
Flip or Sour or Cocktail Glass — Shake

1 egg
1-1/2 oz sloe gin
1 tsp sugar
(1/2 oz cream optional)
Nutmeg

SLOE GIN RICKEY
Hiball Glass — Build

3/4 oz lime juice
Leave shell in glass
1-1/2 oz sloe gin
Fill with soda, ice

Variation

1-1/2 oz sloe gin
1/2 oz lemon juice
1/4 oz grenadine
Fill with 7 UP, ice

SLOE LIME FRAPPE
Cocktail Glass — Stir

Stir without ice
3/4 oz sloe gin
3/4 oz lime liqueur
3/4 oz rum
Pack glass with ice
Pour liquor mixture over ice
Lime wheel

SLOE SCREW
Tall Glass — Build

1-1/2 oz sloe gin
Fill with ice, orange juice

SLOE SCREW UP AGAINST THE WALL
Tall Glass — Build

1 oz vodka
1 oz Southern Comfort
1/2 oz Galliano
1/2 oz sloe gin
Fill with ice, orange juice

SLOE TEQUILA
Cocktail Glass Shake

1-1/2 oz Tequila
1/2 oz sloe gin
1/2 oz lime juice
Cucumber rind

SLOE VERMOUTH
Cocktail Glass Shake

1 oz sloe gin
1 oz dry vermouth
1/2 oz lemon juice

SLOPPY JOE'S COCKTAIL
Cocktail Glass Shake

1 oz lime juice
1/4 oz grenadine
1/4 oz orange curacao
3/4 oz rum
3/4 oz dry vermouth

Variation

3/4 oz pineapple juice
3/4 oz brandy
3/4 oz port
1 dash grenadine
1 dash orange curacao

SMALL DINGER
Cocktail Glass Shake

3/4 oz gin
1/2 oz rum
1/2 oz lemon juice
1/2 oz grenadine
Pour over ice, Frappe style

SMART ALEC
Cocktail Glass Stir

1 oz Cognac
3/4 oz Cointreau
3/4 oz Yellow Chartreuse
1 dash orange bitters

SMEDLEY
Cocktail Glass Shake

1 oz lemon juice
1 oz Galliano
1 oz white creme de menthe

SMILE
Cocktail Glass Shake

1 oz gin
1 oz grenadine
1/2 oz lemon juice

Variation Stir

1-3/4 oz gin
3/4 oz Strega
2 dashes orange bitters
Lemon twist

SMILER
Cocktail Glass Shake

1-1/4 oz gin
1/2 oz dry vermouth
1/2 oz sweet vermouth
1/4 oz orange juice
1 dash bitters

SMITH AND KERNS
Tall Glass Build

1-1/2 oz dark creme de cacao
or
Kahlua
Fill with ice
Milk or Half & Half cream
Fill with soda

SMITH AND WESSON
Tall Glass Build

1-1/2 oz Kahlua
Fill with ice
Milk or Half & Half cream
Fill with soda

(The) SMOOTHIE
Large Cocktail Glass Shake

1-1/2 oz Kahlua
1/2 oz gin
1/2 oz lemon juice
1 tsp sugar
Pour over crushed ice,
frappe style

SNAPPER
Old Fashioned Glass Build

1-1/2 oz gin
1/2 oz green creme de menthe
Fill with ice

SNICKER
Cocktail Glass Shake

1-1/2 oz gin
1/2 oz dry vermouth
1/4 oz maraschino liqueur
1 egg white
1 dash orange bitters
1/2 tsp sugar

SNIFTER
Snifter Build

3/4 oz Galliano
3/4 oz brandy
1/4 oz white creme de menthe
Add ice, stir

SNOOPY
Cocktail Glass Shake

1 oz Galliano
1-1/2 oz Bourbon
1 oz Campari
1/2 oz Grand Marnier
2 drops lemon juice
Lemon twist

SNOWBALL
Cocktail Glass Shake

1-1/2 oz gin
1/2 oz anisette
1/2 oz cream

Variation

Hiball Glass Shake

2 oz Bourbon
1 egg white
Fill with ice
Mint sprigs, Fruit

Variation

Cocktail Glass Shake

1-1/2 oz gin
1/4 oz creme de violette
1/4 oz white creme de menthe
1/4 oz anisette
1/4 oz cream

SNOW DROP
Cocktail Glass Shake

1/2 oz Galliano
1/2 oz vodka

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1/2 oz white creme de cacao
1/2 oz triple sec
1 oz cream
1/2 egg white

SNOWFLAKE
Cocktail Glass Shake

3/4 oz Galliano
1/4 oz Cointreau
1/4 oz Yellow Chartreuse
1-1/4 oz cream
Cherry

SNOW JOB
Cocktail Glass Shake

1-1/2 oz Tuaca
1 oz cream
1 tsp coconut snow

SNOW SHOE
Old Fashioned Glass Build

1 oz vodka
1 oz anisette
Fill with ice

Variation

1 oz peppermint schnapps
1 oz Wild Turkey 101
Fill with ice

Variation

Pony Glass Build

Use 1/2 oz vodka & anisette
or
1/2 oz peppermint schnapps &
Wild Turkey 101

SNOW WHITE
Cocktail Glass Shake

1-3/4 oz rum
1/4 oz lime juice
1/4 oz pineapple juice
1/2 egg white
1/4 tsp sugar

SNYDER
Cocktail Glass Stir

1-3/4 oz gin
1/2 oz dry vermouth
1/4 oz orange curacao
Orange peel

SOCIETY
Cocktail Glass Stir

1-3/4 oz gin
1/2 oz dry vermouth
1/4 oz grenadine

SOFT TOUCH
Cocktail Glass Shake

1 oz Galliano
2 oz milk
1 tsp honey

SOL Y SOMBRA
(Sun and Shade)
Cocktail Glass Shake

1-1/4 oz gin
1-1/4 oz Spanish brandy

SOMBRERO
Cocktail Glass Shake

1-1/2 oz coffee flavored brandy
1 oz cream

SOME MOTHER
Cocktail Glass Stir

1-3/4 oz English gin
1/2 oz dry vermouth
1/4 oz Pernod
Onion

SOMERSET
Cocktail Glass Shake

1-1/2 oz rum
1 oz papaya juice
1/2 oz creme de banana
1/4 oz lemon juice

SONORA
Cocktail Glass Stir

1-1/4 oz rum
1 oz applejack
1/4 oz apricot flavored brandy
1 dash lemon juice

SONZA'S (WILSON)
Cocktail Glass Stir

1-1/4 oz gin
1 oz cherry flavored brandy
1/4 oz lemon (or lime) juice
1/4 oz grenadine

SOOTHER
Cocktail Glass Shake

1/2 oz brandy
1/2 oz apple brandy
1/2 oz orange curacao
1 oz lemon juice
1 tsp sugar

Variation

1 oz rum
1 oz brandy
1/4 oz apple brandy
1/2 oz orange curacao
3/4 oz lime juice
3/4 tsp sugar

SO SO
Cocktail Glass Stir

3/4 oz gin
3/4 oz sweet vermouth
1/2 oz calvados or
apple brandy
1/2 oz grenadine

SOUL KISS
Cocktail Glass Shake

3/4 oz rye
3/4 oz dry vermouth
1/2 oz Dubonnet
1/2 oz orange juice
Orange slice
(Substitute—sweet vermouth for rye)

SOURIRE COMMERICAL
Cocktail Glass Shake

1 oz Dubonnet
1/2 oz Cognac
1/4 oz gin
1/4 oz Cointreau
1/4 oz orange juice
1 dash Angostura bitters

SOUR KISSES
Cocktail Glass Shake

1-3/4 oz gin
3/4 oz dry vermouth
1 egg white

Variation Stir

1-3/4 oz gin
3/4 oz dry vermouth
2 dashes orange flower water

SOURTEQ
Sour Glass Shake

1-1/2 oz Tequila
1 oz lemon juice
1/2 tsp sugar
Cherry, Orange slice

SOUTH AFRICAN "Sundowner"
Cocktail Glass Shake

1-1/2 oz Cape of Good Hope brandy
1/2 oz Van der Hum liqueur
1/4 oz lemon juice
1/4 oz orange juice

SOUTH CAMP SPECIAL
Cocktail Glass Shake

1/2 oz Jamaican rum
1/2 oz gin
1/2 oz Scotch
1/4 oz lime juice
1/4 oz dry vermouth
1/2 oz cherry flavored brandy

SOUTHERN
Old Fashioned Glass Build

1/4 oz Benedictine
1/4 oz grenadine
1/2 oz lemon juice
1-1/2 oz Bourbon
Fill with ice
Cherry, Lemon twist

SOUTHERN BANANA COMFORT
Cocktail Glass Shake

1 oz gold rum
1 oz Southern Comfort
Several pieces fresh ripe banana
1/2 oz lime juice
1 tsp sugar

SOUTHERN BANGER
Tall Glass Build

1-1/2 oz vodka
Fill with ice, orange juice
Float 1/2 oz Southern Comfort

SOUTHERN BLAZER
Old Fashioned Glass Build
or Cup

Heat do not boil:
1-1/2 oz Southern Comfort with
2 dashes Angostura bitters &
1-1/2 oz coffee liqueur
Flame
Pour into mug containing
2 oz boiling water
Pour back & forth several times
Lemon twist, Orange peel

SOUTHERN BRIDE
Cocktail Glass Shake

1-3/4 oz gin
1/2 oz grapefruit juice
1/4 oz maraschino liqueur

SOUTHERN COFFEE
Cup or Fizz Glass Build

1-1/2 oz Southern Comfort
1 tsp brown sugar
Fill with hot black coffee

SOUTHERN COFFEE (Delux)

Substitute dark creme de cacao for the sugar

SOUTHERN COFFEE (Supreme)

Substitute Kahlua for the sugar

SOUTHERN COMFORT HIBALL
Hiball Glass Build

1-1/2 oz Southern Comfort
Fill with soda, ice
Lemon twist

SOUTHERN COMFORT SPARKLE
Tall Glass Shake

2 oz Southern Comfort
4 oz pineapple juice
1/2 oz lemon (or lime) juice
Fill with crushed ice
Ginger ale
Pineapple spear, Orange slice

SOUTHERN CROSS
Hiball Glass Shake

1 oz rum
1 oz brandy
3/4 oz lime juice
3/4 tsp sugar
1/4 oz orange curacao
Fill with Squirt, ice

SOUTHERN DREAM
Cocktail Glass Shake

1 oz Galliano
1/2 oz Southern Comfort
1/2 oz orange juice
1 oz cream (or 1 scoop vanilla ice cream)

SOUTHERN GAL
Cocktail Glass Stir

3/4 oz Galliano
3/4 oz Southern Comfort
3/4 oz Cointreau
(May also be served in Old Fashioned Glass on rocks)

SOUTHERN GIN COCKTAIL
Cocktail Glass Stir

2-1/4 oz gin
1/4 oz orange curacao
2 dashes orange bitters

Variation

2 oz gin
1/2 oz Southern Comfort

SOUTHERN GINGER
Cocktail Glass Shake

1-1/2 oz 100 proof Bourbon
1 oz ginger ale
1/4 oz lemon juice
1/4 oz ginger flavored brandy
Lemon twist

SOUTHERN HOSPITALITY
Cocktail Glass Build

1 oz Southern Comfort
Fill with champagne

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SOUTHERN MINT JULEP
Silver Mug or Hiball Glass — Build

Fill glass 1/2 with crushed ice—add
1 tsp sugar
3 sprigs mint
2 oz Bourbon
Muddle
Fill with crushed ice
Stir until glass frosts
Sugar-coated mint sprigs
Float 1/2 oz Bourbon

SOUTHERN PEACH
Cocktail Glass — Shake

1 oz Southern Comfort
3/4 oz peach liqueur
3/4 oz cream
Peach slice

SOUTHERN PINES
Hiball Glass — Shake

1 oz Galliano
1 oz gin
1/2 tsp sugar
1 egg white
1/4 oz Pernod
1/2 oz cream
Fill with soda, ice

SOUTHERN STRAWBERRY FRAPPE
Cocktail Glass — Build

Pack with crushed ice frappe style
3/4 oz Southern Comfort &
3/4 oz strawberry liqueur
over ice
Orange peel, Lemon wedge

SOUTHERN PACIFIC
Cocktail Glass — Shake

1-1/2 oz brandy
1/2 oz lemon juice
1/2 oz creme de banana
1/4 oz white creme de menthe
Pineapple spear

SOUTH SEA
Cocktail Glass — Shake

1-1/4 oz rum
3/4 oz lime juice
1/2 oz orange curacao

SOUTH SEA DIPPER
Hiball Glass — Shake

1/2 tsp sugar
1/2 oz lemon juice
1/4 oz passion fruit liqueur
1/2 oz pineapple juice
1-1/2 oz rum
Fill with crushed ice
Float 1/2 oz port
Mint sprig

SOUTH SIDE
Cocktail Glass — Shake

1 oz lemon juice &
1 tsp sugar &
2 mint sprigs muddled
1-1/2 oz gin
Mint sprig
(Substitute-Bourbon for the gin)

SOUTH SIDE FIZZ
Hiball Glass — Shake

1 oz lemon juice
1 tsp sugar
1-1/2 oz gin
Fill with soda, ice
Mint sprigs

SOUTHWEST ONE
Cocktail Glass — Shake

1 oz vodka
3/4 oz orange juice
3/4 oz Campari

SOVIET
Cocktail Glass — Stir

1-1/2 oz vodka
1/2 oz amontillado sherry
1/2 oz dry vermouth
Lemon twist

SOVIET SALUTE
Cocktail Glass — Stir

1 oz vodka
3/4 oz sherry
3/4 oz dry vermouth

SOYER AU CHAMPAGNE COCKTAIL
Large Saucer / Champagne Glass — Build

1 tbsp vanilla ice cream
1/4 oz maraschino liqueur
1/4 oz orange curacao
1/4 oz brandy
Fill with champagne
Orange slice, Cherry

SPANISH
Cocktail Glass — Stir

2-1/2 oz sweet vermouth
2 dashes Angostura bitters
3 orange peels

SPANISH ROCKET
Cocktail Glass — Shake

1 oz Galliano
1 oz Tequila
1 oz orange juice
Sugar glass rim with
sugar & cinnamon mixture
Lemon wedge

SPANISH TOWN
Cocktail Glass — Stir

2 oz rum
1/2 oz orange curacao
nutmeg optional

SPARKLING GALLIANO
Champagne Glass — Build

1/2 oz Galliano
1/4 oz lemon juice
Fill with champagne
Cucumber rind

SPARTAN
Cocktail Glass — Shake

1-1/2 oz gin
1/2 oz orange juice
1/2 oz orgeat syrup

SPECIAL MANHATTAN
Cocktail Glass — Stir

1-3/4 oz Bourbon or rye
1/2 oz sweet vermouth
1/4 oz Campari
Cherry

SPECIAL ROUGH
Cocktail Glass — Stir

1-1/4 oz apple brandy
1 oz brandy
1/4 oz Pernod

SPENCER
Cocktail Glass — Shake

1-1/2 oz gin
3/4 oz apricot flavored brandy
1/4 oz orange juice
1 dash bitters
Cherry & Orange peel optional

SPHINX
Cocktail Glass — Stir

2 oz gin
1/4 oz sweet vermouth
1/4 oz dry vermouth
Lemon wedge

SPION KOP
Cocktail Glass — Stir

1-1/4 oz dry vermouth
1-1/4 oz Dubonnet

SPRING COCKTAIL
Cocktail Glass — Shake

1-1/2 oz gin
1/2 oz Benedictine
1/2 oz quinquina
1 dash bitters
Olive

SPRING FEELING
Cocktail Glass — Shake

1-1/2 oz gin
1/2 oz lemon juice
1/2 oz Green Chartreuse

SPRITZER (Hiball)
Hiball Glass — Build

3 oz white wine
Fill with soda, ice

(The) SPUTNEK
Cocktail Glass — Shake/Blend

1/2 oz Fernet Branca
1-1/2 oz vodka
1/2 tsp sugar
1/2 oz lemon (or lime) juice

S. S. MANHATTAN
Cocktail Glass — Shake

1-1/4 oz Bourbon
1 oz orange juice
1/4 oz Benedictine

STANLEY
Cocktail Glass — Shake

1/2 oz lemon juice
1/2 oz grenadine
3/4 oz gin
3/4 oz rum

STAR COCKTAIL
Cocktail Glass — Stir

1-1/4 oz apple brandy
1-1/4 oz sweet vermouth
1 dash Angostura or orange bitters optional
Sugar optional

Variation

1 oz gin
1 oz apple brandy
1/4 oz dry vermouth
1/4 oz sweet vermouth
1 dash grapefruit juice

Variation

1-1/4 oz applejack
1 oz dry vermouth
1/4 oz orange curacao
1 dash orange bitters
Lemon twist, Olive

STARBOARD LIGHT
Old Fashioned Glass — Build

1-1/2 oz green creme de menthe
1/2 oz gin
Fill with ice

Variation

Hiball Glass — Shake

1-1/2 oz green creme de menthe
1/2 oz lemon juice
Fill with soda, ice

STARLIGHT
Cocktail Glass — Shake

1-3/4 oz gin
3/4 oz orange curacao
1 dash Angostura bitters

STAR DAISEY
Large Cocktail or Fizz glass — Shake

1-1/2 oz lemon juice
1 tsp sugar
1/2 oz grenadine
1-1/4 oz gin
1-1/4 oz apple brandy
Little crushed ice
Fruits & Berries

STARS & STRIPES
Pony Glass — Build
Pousse Cafe Style

1/3 grenadine
1/3 heavy cream
1/3 creme d' Yvette

Variation

1/3 creme de cassis
1/3 maraschino liqueur
1/3 Green Chartreuse

STARS IN YOUR HAIR
Cocktail Glass — Shake

1 oz gin
3/4 oz Forbidden Fruit liqueur
3/4 oz white creme de menthe

STEEPLEJACK
Tall Glass — Build

1-1/2 oz apple brandy
2-1/2 oz apple juice
1/4 oz lime juice
Fill with ice, soda
Lime wheel

STELLA ROMA
Cocktail Glass — Shake

1/2 oz Galliano
1 oz gin
1/4 oz Campari
1/2 egg white
2 oz 7 UP

STEPHEN'S COCKTAIL
Cocktail Glass — Stir

1 oz sherry
3/4 oz dry vermouth
3/4 oz Benedictine

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STERLING
Cocktail Glass Shake

1-1/4 oz rum
3/4 oz orange juice
1/2 oz Benedictine

STINGER
Cocktail Glass Stir
or Old Fashioned Shake
Glass Build

1-3/4 oz brandy
3/4 oz white creme de menthe
(Vary proportions according to sweetness desired)

STINGER RESERVE
Cocktail Glass Shake

1 oz orange juice
1 oz rye
1/4 oz dry vermouth
1/4 oz pernod

STINGER ROYAL
Cocktail Glass Stir/Shake

1-3/4 oz brandy
1/2 oz white creme de menthe
1/4 oz Pernod

STIRRUP CUP
Double Old Fashioned Glass Build

1-1/2 oz cranberry juice
1/4 oz lemon juice
1-1/2 oz Southern Comfort
1/2 oz grapefruit juice
Fill with ice, soda
Mint sprigs

Variation

Cocktail Glass Shake

1 oz lemon juice
3/4 oz brandy
3/4 oz cherry flavored brandy

STOLEN KISSES
Cocktail Glass Shake

3/4 oz gin
3/4 oz Pernod
1/2 egg white
1/2 tsp sugar

STOMACH REVIVER
Cocktail Glass Stir

3/4 oz brandy
3/4 oz kummel
1/2 oz Fernet Branca
4 dashes Angostura bitters

STONE
Cocktail Glass Stir

1 oz sherry
3/4 oz rum
3/4 oz sweet vermouth

STONE FENCE
Hiball Glass Build

2 oz Scotch
2 dashes Peychaud's bitters
Fill with soda or cider & ice
Sugar optional

Variation

1-1/2 oz applejack
2 dashes Angostura bitters
Fill with cider, ice
(Substitute-Bourbon or rye for the applejack & add lemon twist)

STONE WALL

Same as Stone Fence(s)

STONYBROOK
Cocktail Glass Shake

1-1/2 oz blended whiskey
1/2 oz triple sec
1/2 egg white
1/4 oz orgeat syrup
Lemon twist, Orange peel

STORMCLOUD
Cocktail Glass Shake

1 oz vodka
3/4 oz light creme de cacao
1 oz lemon juice
1/4 oz grenadine

STOUT SANGAREE
Double Old Fashioned Glass Build

1/2 tsp sugar dissolved with 2 oz soda
Fill with stout, ice
Nutmeg

STRAIGHT LAW
Cocktail Glass Stir

1-3/4 oz sherry
3/4 oz gin
Lemon twist optional

STRAITS SLING
Tall Glass Shake

1 oz lemon juice
2 dashes Angostura bitters
2 dashes orange bitters
1 oz gin
1/4 oz Benedictine
1/4 oz dry cherry brandy
Fill with soda, ice

Note: This is a version of the "original" Singapore Sling.

STRATOSPHERE
Cocktail Glass Shake

1 oz rum
1/2 oz brandy
1/4 oz cherry liqueur, tart
1/2 oz lemon juice
1 tsp sugar

STRAWBERRY COCKTAIL
Cocktail Glass Shake

1-1/2 oz brandy
2 dashes orange bitters
1 oz strawberry juice (from fresh berries)
Strawberry

STRAWBERRY BLONDE
Tall Glass Build

1 oz strawberry liqueur
3 fresh strawberries-muddled
1/2 oz Kirsch
3 oz Rhine wine
Fill with ice, soda or Squirt
Strawberry

STRAWBERRY CREAM COOLER
Tall Glass — Shake

1-1/2 oz gin
Several fresh strawberries muddled-or
Frozen berries with juice
1 oz lemon juice
1/2 oz cream
1 tsp sugar
Fill with Squirt, ice

STRAWBERRY FIZZ
Hiball or Fizz Glass — Shake

1-1/2 oz cream
Several strawberries
1/2 tsp sugar
1 oz lemon juice
Fill with soda, ice
(Liquor of choice may be added)

STRAWBERRY KISS
Cocktail Glass — Shake

1 oz strawberry liqueur
1/2 oz Kirschwasser
1/2 oz rum
1/2 oz orange juice
1/4 oz lemon juice
Sugar glass rim optional
Fresh strawberry

STRAWBERRY PUNCH
Tall Glass — Build

1/2 tsp sugar dissolved with water
1 oz lemon juice
1/4 oz strawberry syrup or liqueur
1-1/2 oz brandy
Fill with crushed ice, stir
Fresh strawberry

STRAWBERRY RUM FLIP
Flip or Sour or Cocktail Glass — Shake

1 oz strawberry liqueur
1-1/2 oz rum
1/4 oz lemon juice
1 egg
1 tsp sugar
Nutmeg

STRAWBERRY SWIG
Cocktail Glass — Shake

1-1/2 oz gin
1/2 oz strawberry liqueur
1/4 oz lime juice
1 dash orange bitters
Lime squeeze

STRAWBERRY VERMOUTH
Tall Glass — Shake

2-1/2 oz dry vermouth
Several fresh (or frozen) strawberry pieces
1 oz gin
2 tsp red current syrup
Fill with Squirt, ice, stir
Lemon wedge

STREAKER
Cocktail Glass — Shake

1 oz cream
3/4 oz light creme de cacao
3/4 oz anisette

STREGA FIZZ
Hiball Glass — Shake

1 oz gin
1 oz Strega
1 oz lemon juice
Fill with ice, soda

STREGA FLIP
Flip or Sour or Cocktail Glass — Shake

1 egg
1 oz Strega
1 oz brandy
1/2 oz orange juice
1/4 oz lemon juice
1 tsp sugar
Nutmeg

STREGA SOUR
Sour Glass — Shake

1 oz gin
1/2 oz Strega
1/2 oz lemon juice
Sugar glass rim
Lemon wedge, Cherry

STRIKE'S OFF
Cocktail Glass — Shake

1-1/2 oz gin
1/2 oz Swedish Punch
1/2 oz lemon juice

STYRRUP
Cocktail Glass — Shake

1-3/4 oz Bourbon
3/4 oz orange juice
1 dash Angostura bitters
Lemon twist

SUBMARINE
Cocktail Glass — Stir

1-1/2 oz gin
1/2 oz Dubonnet
1/2 oz dry vermouth
1 dash Boker's bitters

SUBURB(AN)
Cocktail Glass — Stir

1-3/4 oz Bourbon
1/2 oz Jamaican rum
1/4 oz port
1 dash Angostura bitters
1 dash orange bitters

SUDAN COOLER
Tall Glass — Shake

1-1/2 oz gin
1-1/2 oz sweet vermouth
1-1/2 oz dry vermouth
1/2 oz lime juice
Fill with soda, ice
(Substitute-Cider for soda)

SUFFERING HAOLE
Tall Glass — Build

1 oz Rose's Lime Juice
1 oz gin
1/2 oz brandy
Fill with crushed ice, ginger beer, stir
Mint sprig, Fruit

SUICIDE COCKTAIL
Cocktail Glass — Shake

1-1/2 oz Haitian rum
1 oz soda
1/2 oz light creme de cacao
Mint Life Saver

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SUISSE
Cocktail Glass Shake

1-1/2 oz Pernod
1/2 oz anisette
1 egg white
(Substitute-sugar for anisette)

SUISSESSE
Hiball Glass Shake

1-1/2 oz Pernod
1/4 oz anisette
Fill with soda, ice

Variation

1-1/2 oz Pernod
1/2 oz orgeat syrup
Drip soda into glass until filled
Add ice

Variation

Cocktail Glass Shake

1-1/4 oz Pernod
3/4 oz anisette
1 egg white
(1/2 oz cream optional)

SUISETTE
Tall Glass Shake

1/2 oz sweet vermouth
1 tsp sugar
1 oz brandy
1 egg
1/2 oz Pernod
1-1/2 oz lemon juice
Fill with soda, ice

SUISSESSE MILANESE
Cocktail Glass Shake

1-1/2 oz Galliano
1/2 oz anisette
1/2 egg white

SUMMER DELIGHT
Tall Glass Shake

1-1/2 oz lime juice
3/4 oz grenadine
Fill with soda, ice
Fruit
(Liquor of choice optional)

SUMMER FIZZ
Tall Glass Shake

Muddle
Several mint sprigs,
1/2 tsp sugar,
1-1/2 oz orange juice,
1/2 oz grenadine.
Fill with ginger ale, ice
(Liquor of choice optional)

SUMMER TIME
Hiball Glass Build

1-1/2 oz gin
1/2 oz sirop de citron
Fill with soda, ice

SUN COCKTAIL
Cocktail Glass Shake

1-1/2 oz brandy
1/4 oz lemon juice
1/4 oz pineapple syrup
1/4 oz maraschino liqueur
1/4 oz orange curacao
1 dash Angostura bitters

SUNDOWNER
Cocktail Glass Shake

1-1/2 oz brandy
1/2 oz Van de Hum
1/4 oz orange juice
1/4 oz lemon juice

Variation

Large Cocktail Glass Blend

1-1/2 oz rum
2 oz limeade
Blend with lots of crushed ice
Build into snow cone
Float grenadine

SUNRISE
Cocktail Glass Shake

1 oz Tequila
1/2 oz Galliano
1/2 oz creme de banana
1/2 oz cream
1/4 oz grenadine
1/4 oz lemon juice

Variation

Pony Glass Build
Pousse Cafe Style

1/4 grenadine
1/4 creme de violette
1/4 Yellow Chartreuse
1/4 Cointreau

Variation

Sherry Glass Build

1/2 oz lime juice
1/2 tsp sugar, stir
add
1-1/2 oz warmed Cognac
Flame

SUNSET
Cocktail Glass Shake

1 oz Galliano
1/2 oz Cointreau
1/2 oz papaya juice
1/2 oz cream

Variation

1-1/2 oz Tequila
1/2 oz lime juice
1/2 oz grenadine
Lime sliver

(The) SUNSET LIMITED
Tall Glass Build

2 oz muscatel
1 oz lemon juice
1 dash Angostura bitters
Fill with soda, chablis, ice
Mint sprigs

SUNSHADE
Cocktail Glass Stir

3/4 oz pineapple juice
3/4 oz dry vermouth
3/4 oz rum
1/4 oz grenadine

SUNSHINE
Cocktail Glass Stir

1-3/4 oz gin
3/4 oz sweet vermouth
1 dash bitters
Orange peel

Variation Shake

3/4 oz rum
3/4 oz dry vermouth
1/4 oz creme de cassis
3/4 oz lime (or lemon) juice

Variation Stir

1-1/2 oz rum
3/4 oz sweet vermouth
1 dash bitters
Orange peel

Variation Shake

3/4 oz rum
3/4 oz orange juice
1/2 oz maraschino liqueur
1/4 oz lemon juice
1 dash orange bitters

SUN TRAP
Cocktail Glass Shake

3/4 oz Tia Maria
3/4 oz gin
1/2 oz lime juice
1/2 oz dry vermouth

SUN VALLEY SPECIAL
Cocktail Glass Stir

2-1/2 oz sweet vermouth
Lemon twist, Cherry &
Orange slice

SUPERIOR
Cocktail Glass Shake

1 oz rum
1/2 oz apricot flavored brandy
1/2 oz sweet vermouth
1/2 oz lemon juice

SUPREME
Cocktail Glass Shake

1 oz rum
1/2 oz Benedictine
1/2 oz lemon juice
1/2 oz sweet vermouth

SURPRISED
Cocktail Glass Shake

1-1/2 oz Jamaican rum
1/2 oz kummel
1/2 oz orange juice
1 dash Pimento Dram

SUSIE TAYLOR
Tall Glass Build

3/4 oz lime juice
2 oz rum
Fill with ginger ale, ice

SUTTON'S GIN BLIND
Cocktail Glass Stir

1-1/2 oz gin
1/2 oz brandy
1/2 oz orange curacao

SVETLANA
Cocktail Glass Shake

1-1/2 oz 100 proof vodka
1/2 oz sweet vermouth
1/4 oz Kirsch
1/4 oz orange juice
Orange peel

SWAMP WATER
Tall Glass Build

1-1/2 oz Green Chartreuse
4 oz pineapple juice
Fill with ice
Lime squeeze

SWAN
Cocktail Glass Shake

1 oz lime juice
1/2 oz gin
3/4 oz dry vermouth
1/4 oz Pernod
2 dashes Abbot's bitters

SWAN SONG
Cocktail Glass Shake

3/4 oz brandy
3/4 oz applejack
3/4 oz orange juice
1/4 oz grenadine

SWEDISH HIBALL
Hiball Glass Build

2 oz Swedish Punch
1 dash bitters
Fill with soda, ice

SWEENEY'S
Cocktail Glass Shake

1-1/2 oz brandy
1/2 oz pineapple juice
1/4 oz maraschino liqueur
2 dashes Angostura bitters

SWEET DREAM(S)
Cocktail Glass Shake

3/4 oz gin
3/4 oz rum
3/4 oz apricot flavored
brandy
1/4 oz pineapple juice

SWEET MARIA
Cocktail Glass Shake/Blend

1-1/2 oz cream
3/4 oz Amaretto
3/4 oz vodka

SWEET PATOOTIE
Cocktail Glass Shake

1-1/2 oz gin
1/2 oz orange juice
1/2 oz Cointreau

SWEETIE PIE
Cocktail Glass Stir

1 oz gin
3/4 oz cherry flavored
brandy
3/4 oz Yellow Chartreuse

SWING HIGH, SWING LOW
Cocktail Glass Stir

3/4 oz rum
3/4 oz Cointreau
3/4 oz gin
1/4 oz Pernod

SWISS
Cocktail Glass Stir

1-1/4 oz Dubonnet
1-1/4 oz Kirsch
Lemon twist

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SWISS ALEXANDER
Cocktail Glass Shake

1 oz cream
3/4 oz Cheri Suisse
3/4 oz brandy

SWISS ALPS
Cocktail Glass Build
Frappe style

Pack glass with crushed ice
3/4 oz vodka
3/4 oz light creme de cacao
3/4 oz Cheri Suisse

SWISS FAMILY
Cocktail Glass Stir

1-1/2 oz vermouth
1/4 oz Pernod
2 dashes bitters

SWISS MISS
Old Fashioned Glass Build

1 oz brandy
1 oz Cheri Suisse
Fill with ice

SWISSTZ
Old Fashioned Glass Build

1 oz vodka
1 oz Cheri Suisse
Fill with ice

SYMPHONY OF MOIST JOY
Pony Glass Build
Pousse Cafe Style

1/4 grenadine
1/4 green creme de menthe
1/4 Yellow Chartreuse
1/4 Cognac

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TABU
Cocktail Glass Shake

1-1/2 oz rum
1/2 tsp sugar
1/2 oz lemon juice
1/2 oz grenadine-or
cranberry syrup
1 pineapple spear

TAGO
Cocktail Glass Blend/Shake

1 oz gin
1/2 oz orange juice
1/2 oz dry vermouth
1/2 oz sweet vermouth
1/4 oz orange curacao
1 oz orange juice

TAHITIAN HONEY BEE
Cocktail Glass Shake

Shake together
1/2 oz honey &
1/2 oz lemon juice
Add 1-1/2 oz rum
Shake

TAHITIAN RHUM PUNCH
Tall Glass Build

3/4 oz lime juice
Leave shell in glass
1/2 tsp sugar
Fill with crushed ice
1-1/2 oz Martinique rum
Stir
Banana slice, Pineapple
spear, Orange slice &
Nutmeg

TAHITI(AN) CLUB
Cocktail Glass Shake

2 oz gold rum
1/2 oz lime juice
1/2 oz pineapple juice
1/2 oz lemon juice
1/2 oz maraschino liqueur
Orange slice
(Substitute-prunella for
maraschino liqueur)

TAHITI TYPHOON
Tall Glass Build

3/4 oz lime juice
1 oz Cointreau
1 oz gin
Fill with champagne, ice

TAHOE
Cocktail Glass Shake

1-1/2 oz rum
1/2 oz lime juice
1/2 oz creme de Kirsch

TAILSPIN
Cocktail Glass Stir

1 oz gin
3/4 oz sweet vermouth
3/4 oz Green Chartreuse
1 dash orange bitters
Lemon twist or Cherry or
Olive

TAKE IT OR LEAVE IT
Cocktail Glass Shake

1 oz gin
1/2 oz apricot flavored
brandy
1/2 oz dry vermouth
1/4 oz lemon juice
1/4 oz grenadine

TALL DUTCH EGGNOG
Tall Glass Shake

1-1/2 oz advocaat liqueur
1-1/2 oz rum
1/2 oz 151 rum
1 oz orange juice
4 oz milk
1 tsp sugar
Cinnamon

TALL ISLANDER
Tall Glass Shake

2 oz rum
3 oz pineapple juice
1 oz lime juice
1/4 oz dark rum
1 tsp sugar
Fill with ice, squirt of
soda
Lime wheel

TAMARIND PUNCH
Tall Glass Build

2 oz gin
1/2 tsp sugar
1/2 oz lemon juice
2 oz tamarind
Fill with soda, ice
Lemon twist

TAMMANY
Cocktail Glass Stir

3/4 oz gin
3/4 oz sweet vermouth
3/4 oz dry vermouth
1/4 oz Pernod

TAM O'SHANTER
(See Cutty Sark)
Hiball Glass Build

2 oz Scotch
1/4 oz lemon juice
1/2 tsp sugar
Fill with hot water, spices
Nutmeg, Cinnamon stick, etc.

TAMPA
Cocktail Glass Shake

1-1/2 oz rum
3/4 oz gin
1/4 oz lemon juice

(The) TAMPA TARPON
Hiball Glass Shake/Blend

1-1/2 oz Early Times
1/2 oz triple sec
3 oz orange juice
1/2 tsp sugar
Fill with soda, ice
Pineapple spear

TANGLEFOOT
Cocktail Glass Shake

3/4 oz rum
3/4 oz Swedish Punch
1/2 oz lemon juice
1/2 oz orange juice

TANGO
Cocktail Glass Shake

1/2 oz orange juice
1/2 oz dry vermouth
1/2 oz sweet vermouth
1 oz gin
1/4 oz orange curacao

Variation

1/2 oz orange juice
1/2 oz dry vermouth
1/2 oz sweet vermouth
3/4 oz rum
1/2 oz Benedictine

TANTALUS
Cocktail Glass — Shake

1 oz brandy
3/4 oz Forbidden Fruit liqueur
3/4 oz lemon juice

TAPA PUNCH
Tall Glass — Blend

3/4 oz lime juice
1-1/4 oz lemon juice
1/2 tsp sugar
1/2 oz peach flavored brandy
1/2 oz Demerara 86 proof rum
1 oz gold rum
Fill with crushed ice, soda

T 'n T
Cocktail Glass — Shake

1-1/2 oz Tuaca
3/4 oz Tequila
Lime squeeze
Leave some crushed ice in drink

TEA PUNCH
Hiball Glass — Build

2 oz brandy
1/2 oz rum
1/2 oz lemon juice
1 tsp sugar
Fill with hot tea

TEMPTATION
Cocktail Glass — Shake

1-3/4 oz rye
1/4 oz orange curacao
1/4 oz Pernod
1/4 oz Dubonnet
Orange peel, Lemon twist
Water chaser

Variation

1-1/4 oz Pernod
3/4 oz rum
1/2 oz lemon juice

TEMPTER
Cocktail Glass — Stir

1-1/4 port
1-1/4 oz apricot flavored brandy

TENDER
Cocktail Glass — Shake

1-1/4 oz gin
1/2 oz apricot flavored brandy
1/4 oz lemon juice

TENNESSEE
Cocktail Glass — Shake

1-1/2 oz Tennessee whiskey
1/2 oz lemon juice
1/2 oz maraschino liqueur
Cherry

TENNIS GIRL
Cocktail Glass — Shake

1-3/4 oz dry vermouth
1/2 oz Scotch
1/4 oz lime juice

TEN STRIKE
Cocktail Glass — Shake

1-3/4 oz Pernod
3/4 oz gin
1 dash Angostura bitters
1 dash orange bitters

TEN TON (Tenton) COCKTAIL
Cocktail Glass — Shake

1-1/2 oz rye
1/2 oz dry vermouth
1/2 oz grapefruit juice
Cherry

Variation — Stir

1 oz gin
1 oz kummel
1/2 oz dry vermouth

TEGGIM
Cocktail Glass — Stir

1-1/4 oz Rose's Lime Juice
1-1/4 oz Tequila

TEQUILA COLLINS
Tall Glass — Shake

1 oz lemon juice
1 tsp sugar
1-1/2 oz Tequila
Fill with ice, soda
Orange slice, Cherry & Lemon wedge

TEQUILA DUB
Cocktail Glass — Stir

1-1/4 oz Tequila
1-1/4 oz Dubonnet
Lemon wedge

TEQUILA FIZZ
Tall Glass — Shake

2 oz Tequila
1-1/2 oz lemon juice
1/2 tsp sugar
2 dashes Angostura bitters
1 egg
Fill with soda, ice
(Optional-salt top)

TEQUILA FRESA
Cocktail Glass — Shake

1-1/2 oz Tequila
3/4 oz strawberry liqueur
1/2 oz lime juice
2 dashes orange bitters
Lime sliver, Strawberry

TEQUILA GUAYABA
Cocktail Glass — Shake

1-1/2 oz Tequila
1/2 oz guava syrup
1/2 oz orange juice
1/2 oz lime juice
Orange peel

TEQUILA OLD FASHIONED
Old Fashioned Glass — Build

1-1/2 oz Tequila
1/2 tsp sugar
2 dashes Angostura bitters
Squirt of soda, stir
Fill with ice
Orange slice, Pineapple spear, Cherry or Lemon twist

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TEQUILA RICKEY
Hiball Glass — Build

3/4 oz lime juice
Leave shell in glass
1-1/2 oz Tequila
Fill with soda, ice
(Optional-salt top)

TEQUILA SOUR
Sour Glass — Shake

1-1/2 oz Tequila
1 oz lemon juice
1/2 tsp sugar
Orange slice, Cherry or
Lemon wedge, Cherry

TEQUILA STRAIGHT
(See Chapter 5)
Shot Glass — Build

1-1/2 oz Tequila
Place salt on curve of hand between thumb & forefinger. Lick salt, drink Tequila, then suck lime.

TEQUILA SCREWDRIVER
Tall Glass — Build

1-1/2 oz Tequila
Fill with ice,
orange juice

TEQUILA SUNRISE
Tall Glass — Shake/Build

1-1/2 oz Tequila
Fill with orange juice, ice
1/2 oz grenadine,
1/2 oz creme de cassis

Note: To have a "sunrise" effect, heavier ingredients go in glass first, splash with soda, then add the ice, orange juice and Tequila.

Variation — Shake

1-1/2 oz Tequila
1/2 oz lime juice
1/2 oz orange curacao
1/4 oz creme de cassis
Fill with ice, soda
Lime wheel

TEQUINI
Cocktail Glass — Stir

2 oz Tequila
1/2 oz dry vermouth
Lemon twist or Olive

TEQUONIC
Hiball Glass — Build

1-1/2 oz Tequila
1 oz lemon (or lime) juice
Fill with ice, tonic

TERRAZZA
Cocktail Glass — Shake

1-1/2 oz Galliano
1-1/2 oz vodka
2 oz pineapple juice
1/2 oz cream
Cherry, Pineapple spear

TERRY SLOAN COOLER
Hiball Glass — Shake

1-1/2 oz gin
1/2 oz creme de cassis
1/2 oz lemon juice
1/2 tsp sugar
Fill with soda, ice

TEXAS FIZZ
Tall Glass — Shake

1-1/2 oz gin
1/4 oz grenadine
1/2 oz orange juice
1/2 oz lemon juice
Fill with champagne (or soda) and ice

TEXAS RANGER
Cocktail Glass — Shake

1/2 oz gin
1/2 oz sweet vermouth
1/2 oz dry vermouth
3/4 oz grapefruit juice
1/4 oz maraschino liqueur

TEXAS SPECIAL
Cocktail Glass — Shake

3/4 oz gin
3/4 oz grapefruit juice
1/4 oz Cognac
1/4 oz dry vermouth
1/2 oz Cointreau

TEX COLLINS
Tall Glass — Shake

1-1/2 oz gin
1-1/2 oz grapefruit juice
3/4 oz honey
Fill with soda, ice

THANKSGIVING (DAY) SPECIAL
Cocktail Glass — Shake

3/4 oz apricot flavored brandy
3/4 oz gin
3/4 oz dry vermouth
1/4 oz lemon juice
Cherry

THE CHIMP IN ORBIT
Very Tall Glass — Blend

1/4 oz grenadine
1 oz lemon juice
2 oz orange juice
1/4 oz light creme de cacao
1 oz sweet vermouth
1/2 oz orange curacao
1-1/2 oz 151 rum
Fill with crushed ice
Mint sprig, Monkey stick

THE DEVIL
Cocktail Glass — Shake

1-1/4 oz brandy
1-1/4 oz green creme de menthe
Red pepper

THE SMOOTHIE
Cocktail Glass — Shake

1-1/2 oz Kahlua
1/2 oz gin
1/2 oz lemon juice
1/2 tsp sugar
Pour over crushed ice

T.S.I.T.E. COCKTAIL
(They Shall Inherit The Earth)
Cocktail Glass — Shake

3/4 oz brandy
3/4 oz lemon juice
1/2 oz Cointreau
1/2 oz Benedictine

THIRD DEGREE
Cocktail Glass Stir

1-1/2 oz gin
3/4 oz dry vermouth
1/4 oz Pernod

Variation

1-3/4 oz gin
1/4 oz dry vermouth
1/4 oz Pernod
1/4 oz orange juice
1 dash Angostura bitters

THIRD RAIL
Cocktail Glass Stir

3/4 oz rum
3/4 oz apple brandy
3/4 oz brandy
1/4 oz Pernod

Variation

1-3/4 oz vermouth
1/2 oz orange curacao
1/4 oz white creme de menthe
Lemon twist

THISTLE
Cocktail Glass Stir

1-1/4 oz Scotch
1-1/4 oz sweet vermouth
2 dashes bitters

THOMAS & JEREMIAH
Old Fashioned Glass Build

1-1/2 oz rum
1/2 tsp brown sugar
1/2 oz lemon (or lime) juice
Fill with hot cider

THOMPSON
Cocktail Glass Stir

1-3/4 oz whiskey
3/4 oz sweet vermouth
Lemon twist, Orange peel,
Pineapple spear

THREE FACES
Old Fashioned Glass Build

1 oz Galliano
1 oz rum
1/2 oz Campari
Fill with ice, squirt of soda
Orange peel

THREE FOURTHS
Pony Glass Build
Pousse Cafe Style

1/3 Yellow Chartreuse
1/3 orange curacao
1/3 brandy

THREE MILLER
Cocktail Glass Shake

1-1/4 oz rum
3/4 oz brandy
1/2 oz lemon juice
1/4 oz grenadine
(Optional—more grenadine & less lemon juice)

THREE STRIPES
Cocktail Glass Shake

1-1/2 oz gin
1/2 oz dry vermouth
1/2 oz orange juice
(Optional—Muddle several orange slices in mixing glass, shake, garnish with lemon slice)

THUMPER
Old Fashioned Glass Build

1-1/2 oz vodka
3/4 oz Tuaca
Fill with ice
Lemon twist or Lime squeeze
(Substitute—Liquor of choice for the vodka)

Variation

Cocktail Glass Stir

1-3/4 oz brandy
3/4 oz Tuaca
Lemon twist

THUNDER
Cocktail Glass Shake

1-1/2 oz brandy
1 egg yolk
1 tsp sugar

THUNDER & LIGHTNING
Cocktail Glass Shake

1-1/2 oz brandy
1 egg yolk
1 tsp sugar
Pinch cayenne pepper

THUNDERCLAP
Cocktail Glass Stir

3/4 oz gin
3/4 oz whiskey
1 oz brandy

TIA MINT
Old Fashioned Glass Build

1-1/2 oz Tia Maria
1/2 oz white creme de menthe
Fill with ice

TIDBIT
Cocktail Glass Shake

1-1/2 oz gin
1 scoop vanilla ice cream
1/4 oz sherry
Cherry

TIGER'S MILK
Cocktail Glass Shake

1-1/4 oz sloe gin
1-1/4 oz brandy
Lemon twist

TIGER TAIL
Tall Glass Build

1-1/2 oz Pernod
Fill with ice, orange juice
Lime wheel

TINTON
Cocktail Glass Stir

1-3/4 oz applejack
3/4 oz port

TIN WEDDING
Cocktail Glass Stir

1 oz brandy
3/4 oz sweet vermouth
3/4 oz gin
2 dashes orange bitters

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TIPPERARY
Cocktail Glass Stir

1 oz Irish whiskey
3/4 oz Green Chartreuse
3/4 oz sweet vermouth

Variation Shake

3/4 oz gin
3/4 oz dry vermouth
1/2 oz orange juice
1/2 oz grenadine
Mint sprigs

Variation Shake

1 oz gin
1/2 oz sweet vermouth
1/2 oz dry vermouth
1/4 oz orange juice
1/4 oz white creme de menthe

Variation Shake

1-3/4 oz sloe gin
1/2 oz dry vermouth
1/4 oz lemon juice

TIP TOE
Cocktail Glass Stir

1-1/2 oz sloe gin
1/2 oz dry vermouth
1/2 oz lemon juice

TIPTOES
Cocktail Glass Stir

3/4 oz gin
3/4 oz whiskey
1/2 oz sweet vermouth
1/2 oz Kirschwasser

TIP TOP PUNCH
Tall Glass Shake

1-1/2 oz brandy
1/2 oz lemon juice
1/4 tsp sugar
1/2 oz Benedictine
Fill with champagne, ice

TIVOLI SPECIAL
Tall Glass Build

1-1/2 oz Peter Heering
1 oz lemon juice
Fill with ginger ale,
Crushed ice

T.N.T. COCKTAIL
Cocktail Glass Stir

1-1/4 oz rye or Bourbon
1-1/4 oz Pernod

TOBAGO
Cocktail Glass Shake

1 oz gold rum
1 oz gin
1/4 oz 151 rum
1/2 oz lime juice
1/4 oz guava syrup
Lime sliver

TOKAY FLIP
Flip or Sour or Shake
Cocktail Glass

2 oz Tokay wine
1 egg
1 tsp sugar
Nutmeg

TOM & JERRY
(See Chapter 8)
Mug or Cup Build

Mix together:
1 egg yolk,
1 tsp sugar,
1-1/2 oz rum,
1/4 tsp allspice.
Beat 1 egg white until
stiff & add to mix
Add 1/2 oz brandy
Fill with hot water
Nutmeg

PREMIX FOR
TOM & JERRY BATTER

Separate 12 eggs
Mix yolks with 1 lb sugar
& stir until thick.
Beat whites until stiff.
Add 1/4 tsp cream of tartar
1/4 tsp cloves,
1/4 tsp cinnamon to YOLK MIX.
Slowly fold beaten whites
into YOLK MIX.

1 heaping tbsp mix
1 oz rum
1 oz brandy
Fill with hot water, coffee
or milk.
Top with nutmeg

Variation

Beat 12 whole eggs thoroughly
until light in color.
Gradually add 6 tbsp sugar &
beat until thick

1 heaping tbsp mix
3/4 oz rum
1-1/2 oz Bourbon or rye
Use preheated mug
Fill with hot milk or water

Variation

Beat 12 egg yolks with
6 tbsp sugar,
1/2 tsp cinnamon,
1/4 tsp cloves.
Beat 12 egg whites until stiff &
add to mixture.

Heaping tbsp batter in preheated
mug with
2 oz blended whiskey
Fill with hot milk

TOMATE
Hiball Glass Build

1/2 oz Pernod
1/4 oz grenadine
Fill with soda or water, ice

TOMATO JUICE COCKTAIL
Hiball Glass Shake

3 oz tomato juice
1/2 oz lemon juice
1 pinch slat
1 tsp worcestershire
pepper
Lemon wedge

TOM COLLINS
(See Chapter 8)
Tall Glass Shake

1 oz lemon juice
1 tsp sugar
1-1/2 oz gin
Fill with soda, ice
Lemon wedge, Cherry, Orange
slice

TOM JOHNSTON
Cocktail Glass Shake

1 oz Scotch
1/2 oz lime juice

1/2 oz sweet vermouth
1/2 oz Cointreau

TOM MOORE
Cocktail Glass — Stir

1-3/4 oz Irish whiskey
3/4 oz sweet vermouth
1 dash Angostura bitters

TONGA
Tall Glass — Shake

1-1/2 oz orange juice
3/4 oz lemon juice
2 oz rum
3/4 oz lime juice
1/2 oz Cognac
1/2 oz grenadine
1/4 oz Jamaican rum
1/2 tsp sugar

TOP HOT
Cocktail Glass — Shake

Muddle
1/2 oz grenadine,
lemon wedge,
orange slice, & a
pineapple spear.
2 oz rum

TOPPER COCKTAIL
Cocktail Glass — Shake

1 scoop vanilla ice cream
1/2 oz green creme de menthe
1 oz brandy or Cognac

Variation

3/4 oz Cognac
3/4 oz apricot flavored brandy
3/4 oz white creme de menthe
1/4 oz Pernod

TORERO
Cocktail Glass — Shake

1-1/2 oz Kahlua
1 egg white
1-1/2 oz Cognac

TORONTO
Cocktail Glass — Stir

2 oz rye
1/4 oz Fernet Branca
1/4 tsp sugar
1 dash Angostura bitters
Orange slice

TORPEDO
Cocktail Glass — Stir

1-3/4 oz apple brandy
3/4 oz brandy
1 dash gin

TORRIDORA COCKTAIL
Cocktail Glass — Shake

1-1/2 oz rum
1/2 oz coffee liqueur
1/4 oz cream
Float 1/4 oz 151 rum

TORTUGA
Tall Glass — Shake

1/2 oz orange juice
1/2 oz lime juice
1/2 oz lemon juice
3/4 oz sweet vermouth
1 oz 151 rum
1 oz rum
1/2 oz grenadine
1/2 oz orange curacao
1/4 oz creme de cacao, light
Fill with ice

TOVARICH
Cocktail Glass — Shake

1-1/4 oz vodka
3/4 oz kummel
1/2 oz lime juice
Lime sliver

TOWER ISLE COCKTAIL
Cocktail Glass — Shake

1-1/2 oz rum
1/2 oz light creme de cacao
1/2 oz cream of coconut
Cherry

TRADER VIC'S CHAMPAGNE APRICOT
Champagne Glass — Build

Place apricot in glass
1 oz Southern Comfort
Fill with champagne, ice

TRADER VIC'S PUNCH
Tall Glass — Shake

1 oz orange juice
1 oz lemon juice
1-1/4 oz Jamaican rum
1-1/4 oz rum
1 tsp sugar
1/4 oz orgeat syrup
1 pineapple spear

TRADER VIC'S RUM FIZZ
Fizz or Hiball Glass — Shake

1-1/2 oz rum
1 oz lemon juice
1 egg
1 tsp sugar
1/2 oz cream soda
Grated orange peel

TRADE WINDS
Cocktail Glass — Shake

2 oz gold rum
1/2 oz lime juice
1/2 oz plum brandy
1 tsp sugar

TRANSVAAL
Cocktail Glass — Stir

1-1/4 oz gin
1-1/4 oz Dubonnet
2 dashes orange bitters

TREASURE ISLAND SPECIAL
Double Old Fashioned Glass — Shake

1 oz rum
1 oz Appleton Special Jamaican rum
1/4 oz orange curacao
1/4 oz peach brandy
1/2 oz lime juice
2 oz pineapple juice
1/2 oz sugar
2 drops Angostura bitters

TRILBY
Cocktail Glass — Stir

1-3/4 oz whiskey
3/4 oz sweet vermouth
2 dashes orange bitters

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Variation

1-1/4 oz gin
1 oz sweet vermouth
2 dashes orange bitters
Float 1/4 oz creme de Yvette
(Optional-use Old Tom Gin)

Variation

3/4 oz Scotch
3/4 oz sweet vermouth
3/4 oz Parfait Amour liqueur
1/4 oz Pernod
2 dashes orange bitters

TRINIDAD

Cocktail Glass — Stir

1-1/4 oz Trinidad rum
1-1/4 oz dry vermouth
1 dash Angostura bitters

Variation — Shake

1-1/2 oz Trinidad rum
3/4 oz lime juice
1 tsp sugar
2 dashes Angostura bitters

TRINITY

Cocktail Glass — Stir

3/4 oz dry vermouth
3/4 oz sweet vermouth
1 oz gin

Variation

1-1/2 oz Scotch
1/2 oz dry vermouth
1/4 oz white creme de menthe
1/4 oz apricot flavored brandy
1 dash orange bitters

TRIO

Cocktail Glass — Stir

3/4 oz gin
3/4 oz sweet vermouth
3/4 oz dry vermouth

TRIPLICE

Cocktail Glass — Stir

1 oz gin
3/4 oz dry vermouth
3/4 oz Benedictine

TROCADERO

Cocktail Glass — Stir

1-1/4 oz dry vermouth
1-1/4 oz sweet vermouth
1 dash grenadine
1 dash orange bitters
Cherry & lemon twist optional

TROIS RIVIERIES

Cocktail Glass — Stir

1-3/4 oz Canadian whiskey
1/2 oz Dubonnet
1/4 oz Cointreau
Orange peel

TROPICAL

Cocktail Glass — Stir

3/4 oz dry vermouth
3/4 oz maraschino liqueur
3/4 oz light creme de cacao
1 dash bitters

Variation — Shake

1-3/4 oz brandy
1/2 oz creme de vanilla
1/4 oz Pernod
(Substitute—Pimento Dram for Pernod)

Variation — Shake

1-1/2 oz rum
1/2 oz orange curacao
1/2 oz lime juice

TROPICALE

Cocktail Glass — Shake

1 oz Galliano
1 oz rum
1/2 oz Cointreau
1/2 oz grapefruit juice
1 dash Angostura bitters
(Optional-serve in Old Fashioned Glass with crushed ice)

TROPICAL FIZZ

Hiball or Fizz Glass — Shake

2 oz gin
1/2 oz pineapple juice
1 oz lime juice
1 egg white
Fill with soda, ice
Mint sprig

TROPICAL ITCH

Double Old Fashioned Glass — Build

Fill with shaved ice
1 dash Angostura bitters
1/4 oz Bourbon
1/2 oz orange curacao
1/2 oz Jamaican rum
1 oz 151 proof rum
Fill with passion fruit juice
Pineapple spear, Mint sprig, Cherry
Decorate with back scratch

TROPICAL TREASURE

Cocktail Glass — Shake

1 oz Galliano
1 oz orange curacao
1 oz pineapple juice
1 egg white
1 dash Angostura bitters

TROPICANA

Cocktail Glass — Shake

2 oz Galliano
1 oz coconut milk
Fresh coconut slice, Banana slice

TROPICANA BELLE

Large Snifter — Blend

1/2 oz Galliano
1/2 oz Calvados
1/2 oz Geneva gin
1/4 oz maraschino cherry juice
Lots of crushed ice when blending to give frozen effect

TROPIC JINKS

Hiball Glass — Build

1-1/2 oz gin
3/4 oz lime juice
Fill with tonic, ice

TRYST COCKTAIL

Cocktail Glass — Stir

3/4 oz Scotch
3/4 oz Parfait Amour
3/4 oz sweet vermouth
1/4 oz Pernod
1 dash orange bitters

TUACA SOUR
Sour Glass — Shake

1-1/2 oz Tuaca
1 oz lemon juice
1/2 tsp sugar
Lemon wedge, Cherry

TUACA STINGER
Cocktail Glass — Shake

1-3/4 oz Tuaca
3/4 oz white creme de menthe
(Optional—use Old Fashioned Glass & serve on the rocks)

TUACIAN
Cocktail Glass — Shake

1-1/2 oz Tuaca
1/2 oz orange curacao
1/4 oz Galliano
3/4 oz lime juice

TUESDAY WELD
Cocktail Glass — Shake

3/4 oz brandy
3/4 oz dark creme de cacao
1 oz cream
Place Oreo Cookie in glass

TUDOR TAYLOR
Cocktail Glass — Stir

2-1/4 oz vodka
1/4 oz grenadine

TULIP
Cocktail Glass — Shake

3/4 oz apple brandy
3/4 oz sweet vermouth
1/2 oz apricot flavored brandy
1/2 oz lemon juice
Sugar to taste

TURF
Cocktail Glass — Stir

1 oz dry vermouth
1 oz gin
1/4 oz Pernod
2 dashes bitters
Orange peel
(Substitute-1/4 oz maraschino liquor for bitters & Lemon twist for Orange peel)

Variation — Shake

1 oz gin
1 oz dry vermouth
1/4 oz Pernod
1/4 oz lemon juice
Lemon wedge

TURKISH HAREM COOLER
Hiball Glass — Build

3 oz Rose wine
Fill with crushed ice,
tonic

TURRET
Cocktail Glass — Shake

3/4 oz gin
1/2 oz Swedish Punch
1/2 oz Calvados
1/2 oz lemon juice
1/4 oz grenadine

TUSCAN
Cocktail Glass — Shake

1 oz Tuaca
1 oz lemon juice
1/2 oz maraschino liqueur
Lemon wedge, Cherry

TV. SET.
Old Fashioned Glass — Build

1 oz Tuaca
3/4 oz anisette

TUXEDO
Cocktail Glass — Stir

1-3/4 oz sherry
1/2 oz anisette
1/4 oz maraschino liqueur
1 dash Peychaud's bitters

Variation

1-1/4 oz gin
1-1/4 oz dry vermouth
1/4 oz maraschino liqueur
1/4 tsp Pernod
2 dashes orange bitters
Lemon twist and/or Cherry
(maraschino liqueur optional)

TWELVE MILE OUT
Cocktail Glass — Stir

3/4 oz Calvados
3/4 oz Swedish Punch
3/4 oz rum

TWENTIETH CENTURY
Cocktail Glass — Shake

3/4 oz brandy
3/4 oz light creme de cacao
1 oz cream

TWIN HILLS
Cocktail Glass — Shake

2 oz blended whiskey
1/4 oz lemon juice
1/4 oz lime juice
1/2 oz Benedictine
Sugar to taste
Lemon wedge, Lime wheel

TWIN SIX
Cocktail Glass — Shake

1 oz gin
1/2 oz sweet vermouth
1/4 oz grenadine
1/2 oz orange juice
1 egg white
Orange slice
(Optional—muddle orange slice with drink)

TWISTER
Tall Glass — Build

2 oz vodka
3/4 oz lime juice
Leave shell in glass
Fill with ice, 7 UP

TWO FIFTY TWO
Old Fashioned Glass — Build

1 oz 151 rum
1 oz Wild Turkey 101
Fill with ice

TYROL
Cocktail Glass — Shake

1 oz Galliano
1/2 oz brandy
1/2 oz Green Chartreuse
1/2 oz cream
Nutmeg optional

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ULANDA
Cocktail Glass — Stir

1-1/2 oz gin
3/4 oz triple sec or Cointreau
1/4 oz Pernod

ULYSSES
Cocktail Glass — Stir

3/4 oz cherry flavored brandy
3/4 oz dry vermouth
3/4 oz brandy
Orange peel

UNDERTAKER'S COCKTAIL
Cocktail Glass — Shake

3/4 oz gin
3/4 oz vodka
1 oz cream

Variation — Stir

3/4 oz vodka
3/4 oz gin
3/4 oz creme de cacao, light

UNE IDEE
Cocktail Glass — Stir

3/4 oz gin
3/4 oz sweet vermouth
3/4 oz Cognac
1/4 oz apricot flavored brandy

UNIE K
Cocktail Glass — Shake

1-1/2 oz Galliano
1 oz vodka
1 oz lime juice
1/4 oz grenadine
Lemon wheel

UNION JACK
Cocktail Glass — Shake

1-1/2 oz gin
3/4 oz creme de Yvette
1/4 oz grenadine
(grenadine optional, then
Stir instead of Shake)

Variation

Pony Glass — Build
Pousse Cafe Style

1/3 grenadine
1/3 maraschino liqueur
1/3 Green Chartreuse

UNION LEAGUE
Cocktail Glass — Stir

1-3/4 oz Old Tom gin
3/4 oz port
1 dash orange bitters

UNISPHERE
Cocktail Glass — Shake

1-1/2 oz gold rum
1/4 oz grenadine
1/2 oz lime juice
1/4 oz Benedictine
1/4 oz Pernod

UP IN THE AIR
Cocktail Glass — Shake

1-1/2 oz gin
1/2 oz lemon juice
1/2 oz maraschino liqueur
(blue extract optional)

UPISSIPPI
Cocktail Glass — Stir

1-1/2 oz gin
1/2 oz sweet vermouth
1/2 oz dry vermouth
1/4 oz grenadine

UPSTAIRS
Fizz Glass — Shake

2 oz Dubonnet
1/2 oz lemon juice
Fill with soda

UPSTARTER
Cocktail Glass — Shake

1-1/2 oz Galliano
1 oz vodka
1/4 oz peach flavored brandy

UP TO DATE
Cocktail Glass — Stir

1-1/4 oz rye or Bourbon
1 oz sherry
1/4 oz Grand Marnier
2 dashes Angostura bitters

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VAIL
Cocktail Glass Stir

1-1/2 oz rye
1/2 oz Benedictine
1/2 oz dry vermouth

VALENCIA PUNCH
Cocktail Glass Shake

1-1/2 oz apricot flavored brandy
3/4 oz orange juice
2 dashes orange bitters (optional)

Variation

Tall Glass Shake

1-1/2 oz apricot flavored brandy
2 oz orange juice
Fill with champagne, ice

VAMPIRE
Cocktail Glass Shake

1 oz gin
1 oz dry vermouth
1/2 oz lime juice

VAN
Cocktail Glass Stir

1-3/4 oz gin
1/2 oz dry vermouth
1/4 oz Grand Marnier

VANCOUVER
Cocktail Glass Shake

1-1/2 oz gin
3/4 oz sweet vermouth
1/4 oz Benedictine
1 dash orange bitters

VANDERBILT (Hotel)
Cocktail Glass Stir

1-1/2 oz brandy
3/4 oz cherry flavored brandy
2 dashes bitters
Sugar to taste

VANDERMINT JULEP
Hiball Glass or Silver Mug Build

1 oz Vandermint
1-1/2 oz Bourbon
Fill with crushed ice, stir
Float 1/2 oz Vandermint
Mint sprigs

VANDERMIST
Old Fashioned Glass Build

2 oz Vandermint
Fill with crushed ice

VANDERSPRITZ
Hiball Glass Build

1-1/2 oz Vandermint
Fill with soda, ice

V AND V
Old Fashioned Glass Build

1 oz Vandermint
1 oz vodka
Fill with ice

VANILLA COOLER
Tall Glass Shake

2 oz brandy
1 scoop vanilla ice cream
3 oz cream
Fill with soda

VANILLA PUNCH
Tall Glass Shake

1-1/2 oz brandy
1 oz creme de vanilla
1/2 oz lemon juice
Sugar to taste
Fill with ice, soda

VAN VLEET COCKTAIL
Cocktail Glass Shake

1-1/2 oz rum
1/2 oz lemon juice
1/2 oz maple syrup

VAULTER
Tall Glass Build

2 oz Bourbon
2 lemon twists
Stir with ice
Fill with Cider
Fruit garnish

VEL D'HIV COCKTAIL
Cocktail Glass Shake

1-1/2 oz Cognac
1/2 oz lemon juice
1/2 oz Benedictine
1 dash Angostura bitters

VELOCITY
Cocktail Glass Shake

1-1/2 oz sweet vermouth
3/4 oz gin
Orange slice-shake with drink

VELVET
Cocktail Glass Shake

1 oz gin
1 oz Dubonnet
1/2 oz mandarinette

VELVET CUP
Punch Cups Build

Fill pitcher 1/2 with cold stout and
1/2 with chilled champagne.
Serve from pitcher.

VELVET GAFF COOLER
Tall Glass Build

4 oz chilled porter
Fill with champagne

VELVET HAMMER
Cocktail Glass Shake

3/4 oz vodka
1 oz cream
3/4 oz dark (or light) creme de cacao

Variation Stir

3/4 oz gin
3/4 oz apricot flavored brandy
3/4 oz dry vermouth
1/4 oz maraschino liqueur
1 dash orange bitters
Cherry

VENDOME
Cocktail Glass Stir

1 oz gin
1 oz Dubonnet
1/2 oz dry vermouth
Lemon twist

VENETIAN COFFEE
Cup or Fizz Glass — Build

1 oz brandy
1/2 oz dark creme de cacao
Fill with hot black coffee
(Substitute—brown sugar or Kahlua for creme de cacao)

VENICE COOLER
Tall Glass — Shake

1-1/2 oz brandy
1 egg
1 tsp sugar
1/2 oz lemon juice
Fill with ginger ale, ice
Mint sprigs, Cherry

VERA HIBALL
Hiball Glass — Build

1-1/2 oz Pernod
Sugar to taste
Fill with ice water, stir

VERBOTEN
Cocktail Glass — Shake

1 oz gin
1/2 oz Forbidden Fruit
1/2 oz lemon juice
1/2 oz orange juice
Cherry

VERITAS
Cocktail Glass — Shake

3/4 oz gin
3/4 oz Cointreau
3/4 oz lime juice
Float 1/4 oz creme de cassis

VERMONT COCKTAIL
Cocktail Glass — Shake

1/2 oz applejack
1/2 oz apricot flavored brandy
1/2 oz gin
1/2 oz Benedictine
1/2 oz maple syrup

VERMOUTH APERITIF
Old Fashioned Glass — Build

2 oz sweet vermouth
Fill with ice
2 Lemon twists

VERMOUTH CASSIS
Old Fashioned Glass — Build

2 oz dry vermouth
1/2 oz creme de cassis
Fill with ice
Lemon twist

Variation

Hiball Glass — Build

2 oz dry vermouth
1/2 oz creme de cassis
Fill with soda, ice
Lemon twist or Wedge

VERMOUTH COCKTAIL
Cocktail Glass — Stir

1-1/4 oz dry vermouth
1-1/4 oz sweet vermouth
2 dashes orange bitters
Cherry

Variation

2-1/2 oz sweet (or dry) vermouth
2 dashes Angostura bitters

Variation

2-1/2 oz dry vermouth
1/4 oz Pernod

VERMOUTH CURACAO
Cocktail Glass — Build

2 oz dry vermouth
1/2 oz orange curacao

Variation

Hiball Glass — Build

2 oz dry vermouth
1/2 oz orange curacao
Fill with soda, ice

VERMOUTH COOLER
Tall Glass — Shake

2 oz sweet vermouth
1 oz vodka
1/2 oz lemon juice
1 tsp sugar
Fill with soda, ice
Lemon wedge

VERMOUTH FRAPPE'
Cocktail Glass — Build/Stir

Fill with crushed ice
Pour over ice:
2 oz sweet vermouth &
1 dash Angostura bitters

VERMOUTH MARASCHINO
Cocktail Glass — Shake

2 oz dry vermouth
1/2 oz maraschino liqueur
1/2 oz lemon juice
2 dashes orange bitters
Cherry

VERMOUTH TRIPLE SEC
Cocktail Glass — Shake

1 oz dry vermouth
1 oz gin
1/2 oz triple sec
2 dashes orange bitters
Lemon twist

VESPER
Cocktail Glass — Shake

1-3/4 oz gin
3/4 oz creme de noyeaux
1 dash orange bitters
1 dash Angostura bitters

VIA VENETO
Cocktail Glass — Shake

1-3/4 oz brandy
1/2 oz Sambuca
1/2 egg white
1/2 oz lemon juice
1 tsp sugar

VICOMTE
Cocktail Glass — Stir

1 oz gin
3/4 oz dry vermouth
3/4 oz creme de rosa

VICTOR
Cocktail Glass — Stir

1-1/2 oz sweet vermouth
1/2 oz brandy
1/2 oz gin

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VICTORY
Cocktail Glass Shake

3/4 oz dry vermouth
3/4 oz sweet vermouth
1/4 oz orange juice
1/4 oz lemon juice
1/4 oz grenadine

VICTORY HIBALL
Hiball Glass Build

1-1/2 oz Pernod
1/2 oz grenadine
Fill with soda, ice

VIE ROSE
Cocktail Glass Shake

3/4 oz gin
3/4 oz Kirsch
1/2 oz lemon juice
1/2 oz grenadine

VIKING
Old Fashioned Glass Build

1-1/2 oz Galliano
Float 1/2 oz aquavit

VILLA ROMA
Large Cocktail Glass Shake

1 oz Galliano
4 oz orange juice
1/4 oz lime juice

VIOLET FIZZ
Fizz or Hiball Glass Shake

1 oz lemon juice
1/2 tsp sugar
1-1/2 oz gin
1/2 oz creme de violette
Fill with soda, ice

Variation

1-1/2 oz gin
1/2 oz grenadine
1/2 oz cream
1 oz lemon juice
Fill with soda, ice

VIRGIN
Cocktail Glass Stir

1 oz gin
3/4 oz Forbidden Fruit
3/4 oz white creme de menthe

VIRGIN MARY
Double Old Fashioned Glass Build

Sprinkle salt, pepper, celery salt, & 2 dashes worcestershire
Fill with tomato juice, ice

Note: This is the same as a BLOODY MARY but without the vodka.

VLADIVOSTOK VIRGIN
Cocktail Glass Shake

1 oz gin
1 oz vodka
1/2 oz grapefruit juice
1 dash Angostura bitters

VODKA APPLE
Hiball Glass Build

1-1/2 oz vodka
Fill with apple juice, ice

VODKA & TONIC
Hiball Glass Build

1-1/2 oz vodka
Fill with ice, tonic
Lime squeeze

VODKA COCKTAIL
Cocktail Glass Shake

1-1/2 oz vodka
1/2 oz lemon (or lime) juice
1/2 oz cherry flavored brandy

Variation

3/4 oz vodka
3/4 oz dry vermouth
1/2 oz Strega
1/2 oz cream

VODKA COLLINS
Tall Glass Shake

1 oz lemon juice
1 tsp sugar
1-1/2 oz vodka
Fill with ice, soda
Lemon wedge, Cherry, Orange slice

VODKA COOLER
Tall Glass Build

1/2 tsp sugar dissolved in 2 oz soda
Fill with ice
1-1/2 oz vodka
Fill with soda or ginger ale
Lemon & Orange spirals

VODKA DAISEY
Large Cocktail Glass Shake

1-1/2 oz lemon juice
1/2 tsp sugar
1/2 oz grenadine
2 oz vodka
1/2 egg white
Fruit & Berries

VODKA FRAISE
Cocktail Glass Shake

3/4 oz vodka
3/4 oz rum
1/2 oz strawberry liqueur
1/2 oz lime juice
1/2 oz grenadine
Sugar glass rim
Strawberry

VODKA GIBSON
Cocktail Glass Stir

2 oz vodka
1/2 oz dry vermouth
Onion

VODKA GIMLET
Cocktail Glass Shake

1-3/4 oz vodka
3/4 oz Rose's Lime Juice
Lime squeeze or Green Cherry

VODKA GRAND
Cocktail Glass Shake

1-1/2 oz vodka
1/2 oz lime juice
1/2 oz Grand Marnier
Orange slice

VODKA GRASSHOPPER
Cocktail Glass — Shake

1 oz vodka
3/4 oz green creme de menthe
3/4 oz light creme de cacao

Variation

3/4 oz vodka
3/4 oz green creme de menthe
3/4 oz light creme de cacao
1 oz cream

VODKA GYPSY
Cocktail Glass — Stir

1-3/4 oz vodka
3/4 oz Benedictine
1 dash bitters

VODKA ICEBERG
Old Fashioned Glass — Build

1-1/2 oz vodka
Fill with ice
Float 1/2 oz Pernod

VODKA MARTINI
Cocktail Glass — Stir

2 oz vodka
1/2 oz dry vermouth
Olive or Lemon twist

VODKA MILK PUNCH
Hiball Glass — Shake

1-1/2 oz vodka
3 oz milk
1/2 oz peppermint schnapps
1/2 tsp sugar
Fill with ice
Nutmeg

VODKA OLD FASHIONED
Old Fashioned Glass — Build

1/2 tsp sugar
2 dashes bitters
2 oz vodka
Fill with ice
Lemon twist, Cherry

VODKA "7"
Tall Glass — Build

2 oz vodka
3/4 oz lime juice
Fill with 7 UP, ice

VODKA SLING
Old Fashioned Glass — Build

1 tsp sugar dissolved in water
2 oz vodka, ice
Orange peel

Variation

Hiball Glass — Build

1 tsp sugar dissolved in water
2 oz vodka
Fill with soda or water
Ice
(If hot water is used, top with nutmeg)

VODKA SOUR
Sour Glass — Shake

1 oz lemon juice
1/2 tsp sugar
1-1/2 oz vodka
Lemon wedge, Cherry

VODKA STINGER
Old Fashioned Glass — Build

1-3/4 oz vodka
3/4 oz white creme de menthe
(May be served in Cocktail Glass - stir or shake)

VOLARE
Cocktail Glass — Shake

1 oz Galliano
1 oz apple juice
1 oz lemon juice
Sugar to taste

VOLGA
Cocktail Glass — Shake

1-3/4 oz gin
1/4 oz lemon juice
1/2 oz prune juice

VOLGA BOATMAN
Cocktail Glass — Shake

1-1/2 oz vodka
3/4 oz cherry flavored brandy
3/4 oz orange juice

VOLSTEAD
Cocktail Glass — Shake

3/4 oz Swedish Punch
3/4 oz rye
1/2 oz orange juice
1/2 oz grenadine
1/4 oz anisette

VONNIE'S DELIGHT
Hiball Glass — Build

Fill with ice
1 oz coffee liqueur
Fill with milk
Float 1/2 oz Galliano

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WAGNER
Cocktail Glass — Shake

3/4 oz sloe gin
3/4 oz sweet vermouth
3/4 oz cherry flavored brandy
1 dash orange bitters

WAGON WHEEL
Cocktail Glass — Shake

1-1/2 oz Southern Comfort
1/2 oz Cognac
1/2 oz lemon juice
1 dash grenadine

WAHINE
Old Fashioned Glass — Shake

2 oz rum
2 oz pineapple juice
Crushed ice

WAHINE'S DELIGHT
Double Old Fashioned Glass — Blend

1/2 oz orgeat syrup
1 oz lemon juice
1 oz gold rum
Fill with crushed ice
Garnish

WAIKIKI BEACHCOMBER
Cocktail Glass — Shake

3/4 oz gin
3/4 oz Cointreau
3/4 oz pineapple juice

WAILUC
Cocktail Glass — Stir

1-3/4 oz sweet vermouth
1/2 oz gin
1/4 oz maraschino liqueur
Lemon twist

WALDORF
Cocktail Glass — Shake

1-1/2 oz Swedish Punch
1/2 oz gin
1/2 oz lemon (or lime) juice

Variation — Stir

3/4 oz Bourbon
3/4 oz Pernod
3/4 oz sweet vermouth
3 dashes Angostura bitters

WALLICK
Cocktail Glass — Stir

1-1/4 oz gin
1-1/4 oz dry vermouth
1/4 oz orange curacao
(Substitute—several dashes orange flower water for the curacao)

WALLICKS
Cocktail Glass — Shake

1-1/4 oz cherry flavored brandy
1-1/4 oz triple sec

WALLICK'S SPECIAL
Cocktail Glass — Shake

1-1/2 oz brandy
1 egg white
1/2 tsp sugar
1/4 oz grenadine
1 oz cream
(Optional—add 1/2 oz lime juice & more sugar to taste)

WALLY'S COCKTAIL
Hiball Glass — Build

1-1/2 oz gin
1/2 oz lemon juice
3/4 oz Cointreau
3/4 oz white creme de menthe
Fill with soda, ice

Variation

1 oz brandy
1/2 oz Benedictine
1/2 oz lemon juice
Fill with champagne, ice

Variation

Champagne Glass — Build

3/4 oz brandy
1/4 oz Benedictine
1/4 oz lemon juice
Fill with champagne

WALSH CHAMPAGNE COCKTAIL
Tall Glass — Build

1 tsp sugar
1 mint sprig
1 lemon twist
Fill with champagne, ice
Cherry

WALTER'S
Cocktail Glass — Shake

1-1/2 oz Scotch
1/2 oz lemon juice
1/2 oz orange juice
Sugar to taste

WANDA
Cocktail Glass — Stir

1-3/4 oz Cognac
3/4 oz kummel

WARDAY'S (War Days)
Cocktail Glass — Shake

3/4 oz gin
3/4 oz sweet vermouth
3/4 oz apple brandy
1/4 oz Green or Yellow Chartreuse

WARD EIGHT (VIII)
Hiball Glass — Shake

1 oz lemon juice
1 tsp sugar
1-1/2 oz Bourbon or rye
1/4 oz grenadine
Fill with ice
Cherry, Orange slice

Variation

3/4 oz Bourbon
3/4 oz lemon juice
1/2 oz orange juice
1/2 oz grenadine

Variation

2 oz Bourbon
1/2 oz grenadine
Crushed ice, Straws
Fruit

Variation — Stir

1-3/4 oz Bourbon
1/2 oz grenadine
1/4 oz white creme de menthe
1 dash orange bitters

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WARDEN
Cocktail Glass Stir

1-1/2 oz gin
1/2 oz dry vermouth
1/2 oz Pernod

WARD'S
Cocktail Glass Build
Frappe Style

Place orange peel in bottom of glass
Fill with crushed ice - add
1 oz brandy
3/4 oz Yellow or Green Chartreuse
Mint sprigs

WARSAW
Cocktail Glass Shake

1-1/2 oz vodka
1/2 oz blackberry liqueur
1/2 oz dry vermouth
1/4 oz lemon juice
Lemon twist

WASHINGTON
Cocktail Glass Stir

1-3/4 oz dry vermouth
3/4 oz brandy
2 dashes bitters
Sugar to taste

WATERBURY COCKTAIL
Cocktail Glass Shake

1-1/2 oz brandy
1 egg white
1/2 tsp sugar
1/4 oz grenadine
(Optional-1/2 oz lime juice)

WATERMELON CASSIS
Tall Glass Shake

2 oz gin
Several pieces fresh watermelon
1/2 oz creme de cassis
1/2 oz lemon juice
Fill with ice, soda
Lemon wedge

WAVERLY
Cocktail Glass Shake

1-3/4 oz gin
1/2 oz orange juice
1/4 oz creme de cassis

WAX
Cocktail Glass Stir

2-1/4 oz English gin
3 dashes orange bitters

W.B.M. COCKTAIL
Cocktail Glass Shake

3/4 oz brandy
3/4 oz sloe gin
3/4 oz dry vermouth

W.C.T.U.
Cocktail Glass Stir

1-1/4 oz brandy
1-1/4 oz dry vermouth
1 dash Angostura bitters
1 dash orange bitters

WEBSTER
Cocktail Glass Shake

3/4 oz lime juice
1 oz gin
1/2 oz dry vermouth
1/4 oz apricot flavored brandy

WEDDING BELLE (S)
Cocktail Glass Shake

3/4 oz gin
3/4 oz Dubonnet
1/2 oz orange juice
1/2 oz cherry flavored brandy

WEDDING MARCH
Cocktail Glass Shake

1-1/2 oz rum
3/4 oz lime juice
1 egg white
1 tsp sugar
1 dash Angostura bitters

WEDDING NIGHT
Cocktail Glass Shake

1-3/4 oz rum
1/2 oz maple syrup
1/4 oz lime juice
(Optional—more lime juice & less maple syrup)

WEEP NO MORE
Cocktail Glass Shake

3/4 oz brandy
3/4 oz Dubonnet
1/2 oz lime juice
1/2 oz maraschino liqueur

WEESUER (Special)
Cocktail Glass Stir

3/4 oz gin
3/4 oz orange curacao
1/2 oz sweet vermouth
1/2 oz dry vermouth
1/4 oz Pernod

WEISSMULLER
Cocktail Glass Shake

3/4 oz rum
3/4 oz gin
1/2 oz lemon juice
1/4 tsp sugar
1/4 oz grenadine

WELCOME (Stranger)
Cocktail Glass Shake

1/2 oz gin
1/2 oz brandy
1/2 oz lemon juice
1/2 oz grenadine
1/2 oz Swedish Punch
1/2 oz orange juice

WELLINGTON
Cocktail Glass Stir/Shake

1-1/2 oz gin
1/4 oz cherry flavored brandy
1/4 oz Swedish Punch
1/2 oz lime juice

WEMBLEY
Cocktail Glass Stir

1-1/2 oz gin
3/4 oz dry vermouth
1/4 oz apple brandy
1 dash apricot flavored brandy-optional

Variation Shake

1 oz Scotch
3/4 oz dry vermouth
3/4 oz pineapple juice

WESTBROOK
Cocktail Glass Shake

1-1/2 oz gin
1/2 oz sweet vermouth
1/2 oz Bourbon
Sugar to taste-optional

WESTERN ROSE
Cocktail Glass Shake

1-1/4 oz gin
1/4 oz lemon juice
1/2 oz dry vermouth
1/2 oz apricot flavored brandy

WEST INDIAN
Cocktail Glass Shake

2 oz English gin
1/4 oz lemon juice
1/4 tsp sugar
2 dashes Angostura bitters

WEST INDIES YELLOW BIRD
Tall Glass Shake

1 oz Galliano
1-1/2 oz rum
1/4 oz creme de banana
2 oz pineapple juice
2 oz orange juice
Orange slice, Cherry &
Pineapple spear

WESTMINISTER
Cocktail Glass Stir

1 oz Bourbon
3/4 oz dry vermouth
3/4 oz sweet vermouth

WETBACK
Cocktail Glass Shake

1-1/2 oz gin
1/2 oz lime juice
1/4 oz white creme de menthe
1/4 oz Pernod

WHAT THE HELL
Cocktail Glass Stir

3/4 oz gin
3/4 oz dry vermouth
3/4 oz apricot flavored brandy
1/4 oz lemon juice

WHAT IS IT?
Hiball Glass Shake

3/4 oz port
1 oz rum
1 egg white
Fill with soda, ice

WHEELER
Cocktail Glass Shake

1-1/2 oz whiskey
1/2 oz orange juice
1/2 oz dry vermouth
1/4 oz grenadine

WHILE ROME BURNS
Cocktail Glass Shake

1-3/4 oz New England rum
1/2 oz lemon juice
1/4 oz maple syrup

WHIP
Cocktail Glass Stir

1-1/4 oz brandy
1/2 oz dry vermouth
1/4 oz orange curacao
1 dash Pernod
(Optional—1/2 oz sweet vermouth)

WHISKEY COBBLER
Double Old Fashioned Glass Build

1 tsp sugar dissolved in
2 oz soda
Fill with crushed ice
2 oz whiskey, stir
Fruits
(Substitute—orange curacao for the sugar)
Variation

Tall Glass Build

2-1/2 oz blended whiskey
3/4 oz lemon juice
1/2 oz orange juice
3/4 oz orgeat syrup
Fill with crushed ice, stir
Peach slice, Orange slice

WHISKEY COCKTAIL
Cocktail Glass Stir

2-1/4 oz whiskey
1/4 tsp sugar
1 dash bitters
Cherry

WHISKEY COLLINS
Tall Glass Shake

1 oz lemon juice
1/2 tsp sugar
1-1/2 oz whiskey
Fill with soda, ice
Lemon wedge, Cherry and
Orange slice

WHISKEY COOLER
Hiball Glass Build

1-1/2 oz rye or Bourbon
1 oz lemon juice
1 tsp sugar
Fill with ginger ale, ice

WHISKEY CURACAO FIZZ
Tall Glass Shake

2 oz blended whiskey
1/2 oz orange curacao
1 tsp sugar
1 oz lemon juice
Fill with soda, ice
Orange slice

WHISKEY DAISEY
Fizz or Large Cocktail Glass Shake

1-1/2 oz lemon juice
3/4 tsp sugar
3/4 oz grenadine
2 oz whiskey
(Optional—1/2 egg white)
Fruit & Berries
Variation

Hiball Glass Shake

1-1/2 oz blended whiskey
1/2 oz lemon juice

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1/2 oz grenadine
Fill with soda, ice
Float 1/4 oz Yellow Chartreuse
Lemon wedge

Variation

1-1/2 oz whiskey
1 oz lemon juice
1/2 tsp sugar
1/2 oz triple sec or curacao
Fill with soda, ice
Fruit

WHISKEY EGGNOG
Hiball Glass — Shake

1 egg
1 tsp sugar
2 oz whiskey
Fill with milk
Nutmeg

WHISKEY FIX
Hiball Glass — Build

1 oz lemon juice
1 tsp sugar dissolved with water
Fill with crushed ice
2 oz whiskey
Stir well
Lemon wedge

WHISKEY FLIP
Flip or Sour Glass — Shake

1 egg
1 tsp sugar
1-1/2 oz whiskey
(Optional—1/2 oz cream)
Nutmeg

WHISKEY HIBALL
Hiball Glass — Build

1-1/2 oz whiskey
Fill with soda or ginger ale
Ice
Lemon twist-optional

WHISKEY MILK PUNCH
Hiball Glass — Build

1 tsp sugar
1-1/2 oz whiskey
Fill with milk, ice
Nutmeg

WHISKEY ORANGE
Hiball Glass — Shake

1-1/4 oz orange juice
1 tsp sugar
1/4 oz Pernod
1-1/2 oz whiskey
Fill with crushed ice, soda
Orange slice

WHISKEY OUZO FIX
Hiball Glass — Build

1/2 tsp sugar dissolved with water
2 oz blended whiskey
1/2 oz lemon juice
Fill with crushed ice, stir
Float 1/4 oz ouzo
Lemon twist

WHISKEY PEPPERMINT FLIP
Flip or Sour Glass — Shake

1 egg
1/2 tsp sugar
1-1/2 oz whiskey
1/2 oz peppermint schnapps
(Optional—1/2 oz cream)
Nutmeg

WHISKEY PUFF
Hiball Glass — Build

1-1/2 oz whiskey
Fill with ice
2 oz milk
Fill with soda

WHISKEY PUNCH
Hiball Glass — Build

2 oz whiskey
1 tsp sugar
1/2 oz lemon juice
Fill with soda, ice
(Substitute-hot water for soda & top with nutmeg)

Variation

Tall Glass — Shake

1-1/2 oz Bourbon or rye
1 oz lemon juice
1 tsp sugar
1/2 oz orange curacao
Fill with soda, ice
Float 1/4 oz rum or brandy

WHISKEY RICKEY
Hiball Glass — Build

3/4 oz lime juice
Leave shell in glass
1-1/2 oz whiskey
Fill with soda, ice

Variation

1-1/2 oz bourbon
1/4 oz brandy
1/4 oz maraschino liqueur
1/2 oz lemon juice
Fill with soda, ice

Variation

1-1/2 oz Bourbon
1/2 oz lime juice
1/4 oz Benedictine
Fill with soda, ice

WHISKEY SANGAREE
Old Fashioned Glass — Build

1/2 tsp sugar dissolved in water
2 oz whiskey
Several ice cubes
Fill with soda
Float 1/2 oz port
Nutmeg

WHISKEY SCAFFA
Cocktail Glass — Build

1 dash Angostura bitters
1-1/2 oz rye, Bourbon or a blended whiskey
3/4 oz Benedictine
Stir

WHISKEY SKIN
Old Fashioned Glass — Build

1/2 tsp sugar
Fill with hot water
2 oz whiskey
Lemon twist

WHISKEY SLING
Old Fashioned Glass — Build

1 tsp sugar dissolved in water
2 oz whiskey, ice, stir
Lemon twist

WHISKEY SMASH
Old Fashioned Glass Build

1 tsp sugar &
Several mint sprigs
Muddled with soda
1-1/2 oz whiskey, ice, stir
Orange slice, Cherry &
Lemon twist

WHISKEY SOUR
Sour Glass Shake

1 oz lemon juice
1/2 tsp sugar
1-1/2 oz whiskey
(1/2 orange juice optional)
Lemon wedge, Cherry

WHISKEY SPECIAL
Cocktail Glass Shake

1-1/2 oz whiskey
1/2 oz dry vermouth
1/2 oz orange juice
Nutmeg, Orange peel

WHISKEY SQUIRT
Hiball Glass Shake

1-1/2 oz whiskey
1 tsp sugar
1/2 oz grenadine
Fill with soda
Fruit & Berries

WHISKEY SWIZZLE
Tall Glass Build

1-1/2 oz lime (or lemon) juice
1 tsp sugar
2 oz soda
Fill with crushed ice,
stir thoroughly
2 dashes bitters
2 oz whiskey
Stir until glass frosts
Top with soda
Mint sprigs
(Optional - liqueur such as curacao, orange, maraschino, brandy, etc)

WHISKEY TODDY
Old Fashioned Glass Build

1/2 tsp sugar dissolved with water
2 oz whiskey
Ice, stir
Lemon twist

Variation

1/2 tsp sugar
1/2 oz lemon juice
1-1/2 oz whiskey
ice, stir

WHISKEY TODDY (HOT)

Same as above but Add hot water, omit ice
Nutmeg

WHISKEY ZOOM
Cocktail Glass Shake

Dissolve in mixing glass
1/2 oz honey with hot water
add 1/2 oz cream
1-1/2 oz whiskey
Shake

WHISPER
Cocktail Glass Shake

1 oz whiskey
3/4 oz dry vermouth
3/4 oz sweet vermouth

WHISPERS OF THE FROST
Cocktail Glass Shake

3/4 oz whiskey
3/4 oz sherry
3/4 oz port
1 tsp sugar
Orange slice, Lemon wedge

WHIST
Cocktail Glass Stir

1-1/2 oz calvados or apple brandy
1/2 oz rum
1/2 oz Swedish Punch

Variation Shake

1-1/2 oz rum
1/2 oz applejack
1/2 oz sweet vermouth

WHITE COCKTAIL
Cocktail Glass Stir

2 oz gin
1/2 oz anisette
1 or 2 dashes orange bitters
Lemon twist or Olive

WHITE BABY
Cocktail Glass Stir

1-1/2 oz gin
1/2 oz Cointreau
1/2 oz sirop de citron

WHITE CADILLAC
Cocktail Glass Shake

1 oz cream
3/4 oz Cointreau
3/4 oz light creme de cacao

Variation

1 oz cream
3/4 oz vodka
3/4 oz light creme de cacao

Variation

1 oz cream
3/4 oz vodka
3/4 oz triple sec

WHITE CAP
Cocktail Glass Shake

1-3/4 oz gin
1/2 oz sweet vermouth
1/4 oz white creme de menthe
1 dash Angostura bitters
Cherry

WHITE CARGO
Cocktail Glass Shake

1-1/2 oz gin
1 scoop vanilla ice cream
Add a little water or white wine if mixture is too thick

WHITE CLOUD
Cocktail Glass Shake

1 oz cream
3/4 oz creme de banana
3/4 oz white creme de menthe

WHITE COBBLER
Double Old Fashioned Glass Build

1/2 tsp sugar dissolved with
2 oz soda
Fill with ice
2-1/2 oz white wine

WHITE ELEPHANT
Cocktail Glass Shake

1-1/2 oz gin
1/2 oz sweet vermouth
1/2 egg white

Variation

1 oz cream
3/4 oz vodka
3/4 oz light creme de cacao

WHITE FLAME
Hiball Glass Build

1-1/2 oz gin
3/4 oz Cointreau
Fill with champagne, ice

WHITE LADY
Cocktail Glass Shake

1-1/2 oz gin
1/2 oz cream
1 egg white
1 tsp sugar

Variation

1-1/2 oz gin
1/2 oz lemon juice
1/2 oz Cointreau

Variation

1-1/2 oz gin
1/2 oz grapefruit juice
1/2 oz Cointreau

Variation

1-1/2 oz gin
1/2 oz lemon juice
1/2 oz triple sec
1/2 egg white

Variation

1-1/2 oz Cointreau
1/2 oz brandy
1/2 oz white creme de menthe

WHITE LILY
Cocktail Glass Shake/Stir

3/4 oz rum
3/4 oz gin
3/4 oz triple sec or Cointreau
1/4 oz anisette or Pernod

WHITE LION
Cocktail Glass Shake

1 oz lemon juice
1 tsp sugar
1-1/2 oz rum
2 dashes bitters
1/4 oz grenadine or Falernum

Variation

Serve in hiball glass with crushed ice, soda. Orange curacao may be added

WHITE MAN'S BURDEN
Cocktail Glass Shake

1-1/2 oz sloe gin
1/2 oz apricot flavored brandy
1/2 oz lime juice

WHITE MINK
Large Cocktail Glass Shake/Blend

1 oz Galliano
3/4 oz light creme de cacao
1/2 oz brandy
1-1/2 oz cream
1 scoop vanilla ice cream

WHITE MULE
Old Fashioned Glass Build/Shake

1 oz Galliano
3/4 oz vodka
3/4 oz anisette
Fill with ice

WHITE PELICAN
Cocktail Glass Stir

1-3/4 oz gin
1/2 oz dry vermouth
1/4 oz sweet vermouth

WHITE PLUSH
Sour Glass Build

2 oz whiskey
Fill with cold milk
Nutmeg optional

Variation

Hiball Glass Shake

1-1/2 oz gin
1/2 oz maraschino liqueur
4 oz cold milk
Nutmeg

WHITE ROSE
Cocktail Glass Shake

1-1/2 oz gin
1/2 oz anisette
1/2 oz cream
1/2 egg white

Variation

3/4 oz gin
1/2 oz orange juice
1/2 egg white
1/2 oz maraschino liqueur
1 oz lime juice
1/2 tsp sugar - or to taste

WHITE RUSSIAN
Old Fashioned Glass Build

1 oz vodka
3/4 oz Kahlua
Fill with ice
Float cream

WHITE SHADOW
Cocktail Glass Shake

3/4 oz rye
3/4 oz Pernod
1 oz cream
Nutmeg

WHITE SHAKE
Cocktail Glass Shake

2 oz triple sec
1/2 oz lemon juice
1 dash Angostura bitters

WHITE SHOULDER
Cocktail Glass Shake/Blend

1 oz cream
3/4 oz vodka
3/4 oz curacao

WHITE SPIDER
Old Fashioned Glass — Build

3/4 oz vodka
3/4 oz white creme de menthe
3/4 oz light creme de cacao

Variation

1 oz vodka
3/4 oz white creme de menthe

WHITE STRAP
Hiball Glass — Build

1/2 oz lemon juice
1/2 oz molasses
Fill with cold white wine

(The) WHITE SWAN
Cocktail Glass — Shake/Blend

1-1/2 oz Amaretto
3 oz milk

WHITE TIGER
Cocktail Glass — Shake

1-1/4 oz cream
1-1/4 oz Tuaca

WHITE WAY
Cocktail Glass — Stir

1 oz brandy
3/4 oz anisette
3/4 oz Pernod

Variation

1-3/4 oz gin
3/4 oz white creme de menthe

WHITE WINE COOLER
Tall Glass — Build

1/2 tsp sugar dissolved with soda
Fill with ice, white wine
Mint sprigs, Orange slice

Variation

1/2 oz brandy
1/4 oz kummel
1/2 oz lemon juice
1 tsp sugar
1 dash orange bitters
Fill with cold white wine,
Ice

WHITE WINE PUNCH
Hiball Glass — Shake

2 oz white wine
1 oz arrack
1/2 oz lemon juice
1/2 tsp sugar
Fill with soda, ice
Pineapple spear, Orange slice

WHITE WING (S)
Cocktail Glass — Shake

1-3/4 oz gin (or vodka)
3/4 oz white creme de menthe

WHIZZ BANG
Cocktail Glass — Stir

1-3/4 oz Scotch
3/4 oz dry vermouth
2 dashes Pernod
2 dashes grenadine
(Optional—omit orange bitters and/or dry vermouth)

WHIZZ DOODLE
Cocktail Glass — Shake

3/4 oz cream
3/4 oz Scotch
3/4 oz gin
3/4 oz light creme de cacao

WHY MARY
Cocktail Glass — Shake

1 oz brandy
1/2 oz gin
1/2 oz Cointreau
1/2 oz lemon juice

WHY NOT?
Cocktail Glass — Shake

3/4 oz gin
3/4 oz dry vermouth
1/2 oz apricot flavored brandy
1/2 oz lemon juice

WIDOW'S DREAM
Cocktail Glass — Shake

1-1/2 oz Benedictine
1 egg
1/2 oz cream
(shake with drink or float
(Optional—Hiball Glass & fill with cream)

WIDOW'S KISS
Cocktail Glass — Shake

1 oz apple brandy
3/4 oz Yellow Chartreuse
3/4 oz Benedictine
1 dash bitters
Fresh strawberry

Variation

3/4 oz Parfait Amour
3/4 oz Yellow Chartreuse
3/4 oz Benedictine
1/2 egg white

WILD EYED ROSE
Fiss or Large Cocktail Glass — Shake

1-1/2 oz Irish whiskey
1/2 oz lime juice
1/2 oz grenadine
Fill with soda, ice

WILD OAT (S)
Cocktail Glass — Shake

1-1/2 oz gin
1/2 oz Kirsch
1/4 oz lemon juice
1/4 oz apricot flavored brandy

WILD RED HEAD
Sour Glass — Blend

1-1/2 oz Peter Heering
2-1/2 oz lemon juice

WILD ROSE
Cocktail Glass — Stir

1-1/2 oz gin
1/2 oz dry vermouth
1/2 oz sweet vermouth
1 dash orange bitters
1 dash Angostura bitters

WILD WEST
Cocktail Glass — Shake

1-3/4 oz East Indian Punch
1/2 oz rum
1/4 oz lemon juice

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WILLAWA
Cocktail Glass Shake

1 oz brandy
1/2 oz Galliano
1/2 oz cherry flavored brandy
1/2 oz cream
Nutmeg

WILLIAM OF ORANGE
Cocktail Glass Stir

1-3/4 oz brandy
3/4 oz orange curacao
3 dashes orange bitters

WILLIAMSON
Cocktail Glass Shake

1-3/4 oz rum
1/2 oz orange juice
1/4 oz lemon juice
1/4 tsp sugar

WILLIE SMITH
Cocktail Glass Stir

1-3/4 oz brandy
3/4 oz maraschino liqueur
1 dash lemon juice

WILL ROGERS
Cocktail Glass Shake

1-1/2 oz English gin
1/2 oz dry vermouth
1/2 oz orange juice
1/4 oz orange curacao

WILSON SPECIAL
Cocktail Glass Shake

2 oz gin
1/4 oz dry vermouth
2 orange slices - shake with drink

WINCHELL
Cocktail Glass Shake

1 oz Cognac
1 oz gin
1/4 oz lemon juice
1/4 oz Cointreau

WINDMILL
Cocktail Glass Shake

1-1/2 oz vodka
1/2 oz Galliano
1/2 oz light creme de cacao

WINDSOR
Cocktail Glass Shake

1-3/4 oz gin
3/4 oz green creme de menthe

WINDY CORNER
Cocktail Glass Stir

2-1/2 oz blackberry flavored brandy
Nutmeg

WINE COLLINS
Tall Glass Build

1 oz lemon juice
1/2 tsp sugar
Fill with wine (red or white)
Ice, soda

WINE COOLER
Tall Glass Build

Fill glass 2/3 with red wine
Ice
Top with soda or 7 UP, lemon mix or juice
Lemon twist, Cherry
Optional-dash of grenadine

Variation

1/2 tsp sugar dissolved in soda
1/2 oz orange juice
Fill with red wine, ice
Orange slice

WITCH AU-GO-GO
Cocktail Glass Shake

1 oz lemon juice
1 tsp sugar
1 oz strega
1/2 oz rum

WITCH DOCTOR
Cocktail Glass Shake

1-1/2 oz brandy
2 oz cream or half & half
1/2 tsp sugar
1/4 oz vanilla
1/4 oz creme de cacao, dark
Float 1/4 oz more creme de cacao, dark

WITCHES BREW
Large Cocktail Glass Shake

1 oz cream
1 oz orange juice
1 oz triple sec
1-1/2 oz strega

WITCHING EVE
Pony Glass Build
Pousse Cafe Style

3/4 oz light creme de cacao
1 drop Angostura bitters
Float 1/4 oz cream

W. JOHNSON QUINN
Cocktail Glass Stir

1-3/4 oz brandy
1/4 oz sweet vermouth
1/4 oz dry vermouth
1/4 oz orange curacao
1 dash grenadine
(Substitute—Pernod for grenadine)

WONDER
Cocktail Glass Shake

1 oz gin
1 oz claret
1/4 oz lemon juice
1/4 tsp sugar

WOODSTOCK
Cocktail Glass Shake

1-1/2 oz gin
1 oz lemon juice
1/4 oz maple syrup
1 dash orange bitters

WOODWARD
Cocktail Glass Shake

1 oz Scotch
3/4 oz grapefruit juice
3/4 oz dry vermouth

WOW COCKTAIL
Cocktail Glass Stir

3/4 oz Cognac
3/4 oz apple brandy
3/4 oz rum
1/4 oz Pernod

WOXUM
Cocktail Glass Stir

1-1/2 oz apple brandy
1/2 oz sweet vermouth
1/2 oz Yellow Chartreuse

WRIGHT BROTHERS
Cocktail Glass Shake

1 oz rye
1 oz port
1/2 oz lemon juice
1/2 tsp sugar
Top with 1 beaten egg white
Pineapple spear

WYOMING SWING
Cocktail Glass Shake

1 oz sweet vermouth
1 oz dry vermouth
1/2 oz orange juice
1/2 tsp sugar

Variation

Use Hiball Glass and fill with soda, ice

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XANTHIA
Cocktail Glass Shake

1 oz gin
3/4 oz Yellow Chartreuse
3/4 cherry flavored brandy

XERES
Cocktail Glass Stir

2-1/2 oz sherry
1 dash orange bitters
Optional—1 dash peach bitters

XOCHIMILCO
Old Fashioned Glass Build

Fill with ice
1-1/2 oz Kahlua
1/2 oz cream

X.Y.Z. COCKTAIL
Cocktail Glass Shake

1-1/2 oz rum
1/2 oz lemon juice
1/2 oz triple sec

Variation

3/4 oz gin
1/2 oz dry vermouth
1/2 oz sweet vermouth
1/2 oz lemon juice
1/4 tsp sugar

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YACHT CLUB PUNCH
Hiball Glass Build

2 oz rum
1/2 oz grenadine
1/2 oz lemon juice
1/4 oz Pernod
Crushed ice, stir
Top with soda, garnish

YACHTING CLUB
Cocktail Glass Stir

1-3/4 oz Hollands gin
3/4 oz dry vermouth
2 dashes Peychaud's bitters
1 dash Pernod
Sugar to taste

YALE
Cocktail Glass Stir

1-3/4 oz gin
1/2 oz dry vermouth
1/4 oz creme de Yvette
1 dash bitters

Variation

1-3/4 oz gin
1/2 oz dry vermouth
2 dashes orange bitters
1/4 oz maraschino liqueur
Sugar to taste

Variation

1-3/4 oz Old Tom gin
3/4 oz sweet vermouth
1 dash orange bitters

YANKEE DOODLE
Cocktail Glass Shake

1-3/4 oz gin
1/4 oz cream
1/4 oz lemon juice
1/4 oz creme de Yvette
Sugar to taste

YANKEE PRINCE
Cocktail Glass Shake

3/4 oz apricot flavored brandy
3/4 oz Pernod
3/4 oz Yellow Chartreuse

YASHMAK
Cocktail Glass Stir

3/4 oz rye or Irish whiskey
3/4 oz Pernod
3/4 oz dry vermouth
1 dash Angostura bitters
Sugar to taste

YELLOW BIRD
Cocktail Glass Shake

1/2 oz Galliano
1-1/2 oz rum
1/2 oz triple sec
1 oz lime juice

Variation

1 oz rum
1/2 oz Galliano
1/2 oz banana liqueur
1 oz pineapple juice

YELLOW DAISEY
Cocktail Glass Stir

1-1/2 oz gin
1/2 oz dry vermouth
1/4 oz Grand Marnier
1/4 oz Pernod
Cherry

YELLOW DIAMOND
Cocktail Glass Shake

1 oz Galliano
1/2 oz Cointreau
1 oz cream
1 dash gin

YELLOW FEVER
Hiball Glass Build

Dissolve 1/2 tsp sugar with
1 oz soda in glass
Stir in 3/4 oz lemon juice,
1-1/2 oz vodka
Fill with ice, soda, stir

YELLOW FINGERS
Cocktail Glass Shake

1 oz gin
1 oz blackberry flavored brandy
1/2 oz banana liqueur
1/2 oz cream

YELLOW GLOW
Cocktail Glass Shake

1 oz gin
3/4 oz Yellow Chartreuse
3/4 oz sweet vermouth

YELLOW MONKEY
Cocktail Glass Blend

1/2 oz Galliano
1/2 oz light creme de cacao
1/2 oz rum
1 oz cream
Several fresh, ripe banana pieces

YELLOW PARROT
Cocktail Glass Stir

3/4 oz anisette or Pernod
3/4 oz Yellow Chartreuse
3/4 oz apricot flavored brandy

YELLOW PLUM
Cocktail Glass Shake

1-1/2 oz plum brandy (quetsch or slivovitz)
1/2 oz lemon juice
1/2 oz orange juice
1/4 oz maraschino liqueur
Sugar to taste

YELLOW RATTLER
Cocktail Glass Shake

3/4 oz gin
3/4 oz sweet vermouth
3/4 oz dry vermouth
3/4 oz orange juice
Onion

YES AND NO
Cocktail Glass Shake

2 oz brandy
1/2 oz orange curacao
1 egg white
Nutmeg

YODEL HIBALL
Hiball Glass Build

1 oz Fernet Branca
1 oz orange juice
Fill with soda, ice

YO HO HO
Cocktail Glass Shake

1 oz rum
3/4 oz calvados or apple brandy
3/4 oz Swedish Punch
Lemon twist

YOKOHAMA
Cocktail Glass Shake

3/4 oz gin
1/2 oz vodka
1/2 oz orange juice
1/2 oz grenadine
1 dash Pernod

YOLANDA
Cocktail Glass Stir

3/4 oz gin
3/4 oz brandy
1/2 oz sweet vermouth
1/4 oz grenadine
1/4 oz Pernod

YORK SPECIAL
Cocktail Glass Stir

2 oz dry vermouth
1/2 oz maraschino liqueur
4 dashes orange bitters

YOU NEVER KNOW
Cocktail Glass Shake/Stir

2 oz blackberry flavored brandy
1/2 oz white creme de menthe
Nutmeg

YOUNG MAN
Cocktail Glass Stir

1-3/4 oz brandy
1/2 oz sweet vermouth
1/4 oz orange curacao
1 dash Angostura bitters

YUP
Cocktail Glass Stir

2-1/2 oz Seagram's Gin
2 DROPS Scotch
Anchovie stuffed Olive

YVETTE COCKTAIL
Cocktail Glass Shake

1-1/2 oz gin
1/2 oz creme de Yvette
1/2 oz lemon juice
Sugar to taste

YVETTE VICTORIA
Cocktail Glass Shake

Pour 3/4 oz creme de Yvette in glass
Shake 3/4 oz Pernod & strain over Yvette

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ZANZIBAR
Cocktail Glass Shake

1-1/2 oz dry vermouth
1/2 oz gin
1/4 oz lemon juice
1/4 tsp sugar
Lemon twist

ZAZA
Cocktail Glass Stir

1-3/4 oz gin
3/4 oz Dubonnet

Variation

1-1/4 oz sherry
1-1/4 oz Dubonnet

Variation

1-3/4 oz Old Tom gin
3/4 oz Dubonnet
1 dash orange bitters

ZAZARAC (Sazarac)
Cocktail Glass Shake

3/4 oz rye or Bourbon
1/2 oz anisette
1/2 oz rum
1/2 oz Pernod
1/2 tsp sugar
1 dash Angostura bitters
1 dash orange bitters
Lemon twist

Variation

Use Hiball Glass, add Soda, ice

ZED
Cocktail Glass Shake

1-1/4 oz Pernod
1-1/4 oz apple brandy

ZENITH (Cooler)
Hiball Glass Build

1/2 oz pineapple juice
1-1/2 oz gin
Fill with soda, ice
Pineapple spear

ZEPHYR
Cocktail Glass Shake

Coat inside of glass with lemon juice
Shake:
1-3/4 oz brandy,
1/4 oz orange curacao,
1/4 oz pineapple juice,
1/4 oz maraschino liqueur
1 dash Angostura bitters

ZERO
Cocktail Glass Shake

1-1/2 oz Pernod
1/2 oz grenadine
1/2 oz orange juice

ZERO MINT
Cocktail Glass Build

Mix 2 oz green creme de menthe with
1 oz water
Freeze

ZEUS
Old Fashioned Glass Build

1 oz vodka
1-1/2 oz Campari
Fill with ice
Lemon twist

ZOMBIE
(See Chapter 8)
Tall Glass Shake

1 oz lime juice
1/2 oz lemon (or papaya) juice
1/2 oz pineapple juice
1/2 oz orange juice
1/2 oz Falernum
1/2 oz passion fruit
1 oz light rum
1 oz dark rum
1/2 oz apricot flavored brandy
Float 1/2 oz 151 rum
Pineapple stick, Cherry &
Mint sprigs

ZOOMAR COCKTAIL
Cocktail Glass Shake

1 oz dark rum
1 oz pineapple juice
1/4 oz lime juice
1/4 oz grenadine

ZOOMS
Old Fashioned Glass Shake

Dissolve 1 tsp honey with a little hot water
Shake with-
1-1/2 oz Brandy, rum, gin, or whiskey, etc. an
1/2 oz cream

(The) ZORBA
Old Fashioned Glass Build

1-1/2 oz Metaxa
3/4 oz Amaretto

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APPENDIX I

DRINKS FOR TWO OR MORE

ALE FLIP

Beat whites of 2 eggs and yolks of 4 eggs separately. Add yolks then whites slowly to 4 tbsp sugar moistened with water. Add ale (heated to boiling) over mixture, continuing to beat. Pour from one bowl to another several times till smooth and frothy. Season with nutmeg.

APPLE DITLER

Boil 4 quartered apples with 1/2 cup sugar and juice and rind of 1 lemon until soft. Add 1 cup white wine and cook 10 minutes more. Serve hot with sauce.

APPLE GINGER PUNCH

1 pt grapefruit juice
1 pt pineapple juice
1/2 cup Kirsch
1/2 Marschino
1 qt. plus 1 cup apple brandy
1 qt. plus 1 cup green ginger wine
Mix all ingredients except ginger beer and chill thoroughly. Pour over block of ice and add ginger beer. Decorate with apple slices.

APPLE JACK PUNCH

In punchbowl with block of ice add:
2 cups orange juice
1/4 cup grenadine
2 bottles (qts) applejack brandy
2 bottles (qts) soda water.
Decorate as desired.

APPLE TODDY (hot)

Place hot baked apple in serving cup with 1 tsp powdered sugar and 2 oz apple brandy. Fill cup with boiling water. Sprinkle with nutmeg.

APPLE TODDY (cold)

Mix 1-1/2 oz applejack brandy with 3 tsp water and 1 tbsp sugar. Serve over ice cubes. Sprinkle with nutmeg.

APRICOT (dry)

Soak 2 halved apricots in 1-1/2 oz brandy for at least 2 hrs. Add 2 oz gin, 2 oz dry vermouth, and 2 or 3 oz peach bitters. Shake well.

APRICOT (sweet)

Stir 1 tsp apricot jam into 1 oz Apricotine. Mix in 2 oz gin, 2-1/2 oz dry vermouth, 2 dashes peach bitters. Shake well and chill well before serving.

APRICOT TOM & JERRY

1 egg, separated
1/8 tsp each allspice and cinnamon,
1 tsp sugar, 1 oz milk, 1 oz cream,
1 oz apricoted flavored brandy and
1 oz blended whiskey.
Beat yolk of egg until light and add sugar, allspice and cinnamon. Beat white of egg and add yolk mixture gradually to beaten whites. Pour mixture into mugs. Heat together (do not boil) brandy, whiskey, milk and cream. Pour into mugs containing mixture. Add nutmeg.

ARCHBISHOPS PUNCH (hot)

Stud oranges with cloves and roast in 350° oven until skin is brown. Cut in quarters, remove seeds and put in saucepan with 1 qt. bottle of claret. Heat, add sugar to taste, and serve.

ARISTOCRAT SPARKLING PUNCH

Dissolve 1 cup sugar into 1 qt soda in punch-bowl. Add 1 cup brandy, 1 bottle burgundy and 2 qt bottles of champagne. Block of ice. Garnish as desired.

ARTILLERYMEN'S PUNCH

1/4 cup sugar dissolved into 4 cups strong black tea. Add 1-1/2 cup lemon juice and 8 cups orange juice. Stir well, then add 3/4 cup apricot flavored brandy, 1/2 cup dark rum, 1 cup light rum, 1 bottle (qt) bourbon or rum. Chill well and serve over block of ice in punchbowl.

AU KIRSCH

1 qt Kirsch
12 tbsp sugar
1 qt hot black tea

Heat Kirsch and sugar together. Then add hot tea. Decorate with cherry in each glass.

AULD MAN'S MILK

Beat 6 eggs separately. Add 1/2 pt Scotch and 1 qt cream. Sugar and nutmeg to taste.

BACCIO

1 tsp sugar
5 oz grapefruit juice
5 oz gin
2 oz anisette
1 qt chilled soda water.
Mix ingredients and pour in punchbowl with block of ice. Decorate with cherries and slices of lemon and orange.

BAKER'S DOZEN

1 lb sugar
juices of 6 lemons
4 jiggers curacao
1 pt *each* rum and brandy
Mix above ingredients. Add the fruit of 3-4 large pineapples and soak at least 1 hr. Place in punchbowl with block of ice and add 6 bottles of champagne.

BALTIMORE EGGNOG

Separate 6 eggs. Beat yolks, slowly adding 1/4 lb sugar, 1 qt. rich milk and 1 qt cream. Stir in to mixture 12 oz rum and 12 oz brandy. Season with nutmeg and cloves and allow to stand for at least 4 hrs. Before serving fold beaten whites of eggs into mixture.

BARBADOS BOWL

Mix i cup sugar and 1 cup lime juice together and add 6 sliced bananas. Place block of ice in punchbowl and add mixture together with 1-3/4 qt pineapple juice, 1-1/2 mango nectar, 1 5th light rum and 1 cup 151 proof

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rum. Decorate with banana slices and lime wheels.

BASS WYATT

Add sugar (to taste) to 4 beaten eggs. Then add 4 jiggers gin, 2/3 jiggers cherry brandy or curacao, 1/2 tsp orange bitters, vanilla to taste. Shake thoroughly and add nutmeg.

BAYBERRY COVE PUNCH

Add to punchbowl juices of 15 lemons, 4 oranges, 2-1/4 cup sugar. Mix thoroughly and add 1 cup curacao, 8 oz grenadine, 2 bottles brandy, 1 or 2 qts soda water. Block of ice.

BELLEVUE EGGNOG

1 pt Cognac
1/2 pt rum
1 pt milk
1/2 cream
12 eggs
Beat yolks of eggs, and add sugar gradually, then Cognac, rum, milk, and cream. Beat whites of eggs and fold into egg yolk mixture. Sprinkle with nutmeg.

BEST PUNCH

Mix in punchbowl juice of 2 lemons, 1 tsp sugar and 1 cup strong tea. Add 2 jiggers brandy, 1 jigger rum, 1 jigger curacao. Add block of ice and 1 qt chilled soda and 1 qt chilled champagne. Decorate.

BISHOP

Add 1st sugar to the juices of 1/4 lemon and 1/4 orange. Put in glass with ice cube and fill with burgundy. Decorate if desired.

BLACK CHERRY RUM PUNCH

Put 2 17-oz cans pitted black cherries into punchbowl and mix with 1/2 cup lemon juice, 1/4 cup orange juice and 1/4 cup lime juice. Add 4 oz Cherry Herring, 4 oz dark Jamaica rum, 4 oz 151 proof rum and 1 5th light rum. Chill thoroughly. When ready to serve, add block of ice and 1 qt soda water.

BOMBAY PUNCH

Add enough powdered sugar to sweeten the juice of 1 doz lemons. Mix in punchbowl with 1 qt brandy, 1/4 pt curacao, 1 qt sherry, 1/4 pt maraschino, 4 qts champagne and 2 qts soda water. Add block of ice and serve.

BOSTON FISHHOUSE PUNCH

Mix tsp sugar with 1/4 cup lime juice. Add to punchbowl which contains 1 qt peach brandy, 1 bottle regular brandy, 1-1/2 bottles Jamaica rum. Add block of ice and 3 qts champagne.

BOURBON EGGNOG

1 qt bottle bourbon
2 oz rum
1 pt cream
1 qt milk
nutmeg
8 eggs
Beat yolks and whites separately, adding 2 cups sugar to whites. Blend yolks into whites. Stir in cream, milk, rum, and bourbon. Chill thoroughly and add nutmeg.

BRANDY EGGNOG

12 eggs, separated
1/2 cup sugar
3 qts milk
1 cup heavy cream
1 5th bottle brandy
1/2 cup rum
nutmeg
Beat yolks of eggs and sugar together. Add remaining ingredients except egg whites. Refrigerate. Before serving, fold whites into mixture and add nutmeg.

BRANDY PUNCH

1 diced fresh pineapple
3 sliced oranges
juice of 6 lemons
1 qt water
1 gill curacao
2 gills raspberry syrup
1 cup rum

3 qts brandy
Mix and serve cold.

BRANDY PUNCH No. 2

Mix the following in punchbowl:
juices of 1 doz lemons, 4 oranges
1 cup granadine
1 cup curacao
2 qts brandy
1 qt seltzer
Add block of ice and decorate

BRANDY PUNCH (hot)

Heat together 2 lemon peels, 1/4 tsp cinnamon, 1/4 tsp nutmeg, 1/4 mace, 1/4 cloves, 3 cups sugar and 1 cup water to simmering. Add juice of 2 lemons and 1 bottle brandy. Ignite if desired.

BRANDY SHRUB

Into container pour 2 qts of brandy and add juice of 5 oranges and peels of two lemons. Let stand, covered, for 3-4 days. To mixture add 4 cups sugar and 1 qt bottle sherry. Stir and strain through sieve. Bottle and cork.

BRANDY SHRUB No. 2

Add the rinds of 5 lemons and the juices of 7 oranges to 5 qts brandy. Allow to stand for 5 days. Add 12 cups sugar dissolved in 1 qt bottle soda water, and 3 qts sherry wine. Sieve and bottle. To serve hot: Heat serving tumbler and add boiling water to 2 oz shrub. To serve cold: Add ice to serving glass and fill with soda or water and 2 oz shrub.

BRIDE'S BOWL

1/2 cup sugar syrup
1 cup lemon juice
1-1/2 cups unsweetened
pineapple juice
2 cups fresh pineapple
Mix sugar syrup, lemon juice and pineapple juice together in punchbowl. Add 1-1/3 cups peach brandy and 1-2 bottles light rum. Add diced pineapple and chill. To serve add block of ice, 2 qt bottles soda water and 1 pt sliced strawberries.

BUDDHA PUNCH

Mix together in punchbowl:
4 oz orange juice
4 oz lemon juice
2 oz curacao
2 oz medium rum
1 cup rhine wine
dash angostura bitters
Chill thoroughly. To serve: Add block of ice to punchbowl and 1 qt chilled soda water, 1 qt chilled champagne. Decorate with twists of citrus.

BURGUNDY CUP

In large pitcher mix together: 1 pt soda and 4 tbsp sugar. Add 2 oz whiskey, 1 oz curacao, 1 oz benedictine, 1-1/2 qts burgundy. Decorate with fruit

BURGUNDY PUNCH

1-2 tbsp sugar
juice of 3 lemons, 6 oranges
3 oz cherry brandy
5 oz port wine
2 qts burgundy
2-3 bottles soda water
Combine thoroughly in punchbowl all except soda water. Chill well. To serve, add block of ice, chilled soda and twists of peel.

BYRD

Pour 1 pt of rum over 6 rashers of fried bacon. Serve bacon with syrup.

CAFE BRULOT (for two)

glass of brandy
2 lumps sugar
6 cloves, cinnamon stick, vanilla bean,
dried orange peel, lemon twist. Mix.
Add 2 cups boiling water. Place
sugar lumps in spoon and ignite.

CAFE BRULOT (for four)

6 oz Cognac
2 pieces stick cinnamon (broken)
12 whole cloves
2 orange peels, 1 twist of lemon

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8 lumps sugar
4 cups strong black coffee
Place ingredients (except coffee) in chafing dish and heat thoroughly. Blaze and allow to burn for 1 minute. Add coffee. Ladle into demitasse cups.

CAFE BRULOT No. 3

Mix 14 lumps sugar, peel of one lemon, 4 sticks cinnamon, and 20 whole cloves to 1 cup brandy. Add 1-2/3 cups hot coffee. Serve

CAFE DIABLE

Simmer in a chafing dish:
1/2 cup coffee
2 cinnamon sticks, broken
8 whole allspice
4 whole cardamon seeds (shelled)
2 tsp grated orange rind.

Add the following:
2 oz Sambuca
3 oz Grand Marinier
5 oz Cognac and heat again.
When hot, ignite, and stir with long-handled spoon until flame subsides.

Then add: 2 tbsp sugar 2 cups coffee
Heat and ladle into serving cups.

CAPE COD CRANBERRY PUNCH

1 tsp cinnamon
1/2 tsp ground allspice
1/4 tsp ground nutmeg
1 qt vodka
6 oz cherry liqueur
1 tbsp orange-flavored water
2-1/2 qts cranberry juice
1-1/2 pts orange juice
Moisten spices with vodka until smooth lump is obtained. Put lump of paste into punchbowl and add all other liquids. Block of ice. Decorate with thinly sliced wheels of lime.

CARDINAL PUNCH

1-1/2 lbs sugar
Juice of 1 doz lemons
1 qt seltzer
2 qts claret
1 pt rum
1/2 pt sweet vermouth
1 pt brandy
1 pt champagne
Dissolve sugar in juice of lemons. Add remaining ingredients (except champagne) and chill. To serve place in punchbowl with block of ice. Add champagne and fruit to decorate.

CHABLIS CUP

3 slices pineapple or peach halves
2 slices lemon
1 oz benedictine
1 qt bottle chablis
Stir together and serve.

CHAMPAGNE BLUES

Pour the following chilled ingredients into punchbowl:
8 oz lemon juice
1 5th bottle blue curacao
4 5th bottles champagne
Set bowl in bed of ice.
Decorate.

CHAMPAGNE CUP

In large pitcher mix:
4 tsp sugar
6 oz seltzer
1/2 oz triple sec
1/2 oz curacao
2 oz curacao
2 oz brandy
1 pt champagne
Mix ingredients together except champagne. When ready to serve add ice cubes and champagne. Decorate with cucumber rind, mint leaves, etc.

CHAMPAGNE CUP No. 2

In large pitcher mix:
3 spears fresh pineapple
1/2 lemon wedge
1 sliced orange
1-1/2 oz maraschino
1-1/2 oz chartreuse

1-1/2 oz brandy
To serve, add ice cubes and
1 qt champagne.

CHAMPAGNE CUP NO. 3

In large pitcher mix:
1/2 oz Grand Marnier
1/2 maraschino
1 oz curacao
2 oz brandy
1 orange sliced
crushed ice.
Add 1-½ qts chilled champagne before serving.

CHAMPAGNE CUP No. 4

1 bottle soda
1 oz maraschino
1 oz benedictine
1-1/2 oz brandy
Mix together. Before serving add crushed ice and 1-1/2 qts champagne. Decorate.

CHAMPAGNE CUP No. 5

Add block of ice to punchbowl along with the following ingredients:
1 qt soda water
3 oz curacao
1 box fresh sliced strawberries
several slivers of cucumber rind
1/2 diced pineapple
2 bottles chilled champagne.

CHAMPAGNE CUP NO. 6

To large pitcher with ice cubes add the following:
2 oz benedictine
2 oz brandy
3 slices orange
3 spears pineapple
mint sprigs

CHAMPAGNE CUP NO. 7

Mix in punchbowl with block of ice 2 oz brandy, 1/2 oz curacao, 1/4 oz Grand Marnier, 1 sliced orange, fresh mint, 2 qts iced champagne.

CHAMPAGNE FRUIT PUNCH

Marinate together in refrigerator:
2 qts chablis
2 diced pineapples
sugar to taste
2 oz brandy or cognac
To serve add 2 qts champagne

CHAMPAGNE PUNCH NO. 1

Sweeten juice of 1 doz lemons with sugar to taste. Add to punchbowl with block of ice, along with the following:
1/2 pt maraschino
1/2 pt curacao
1 pt brandy or cognac
1 pt seltzer
2 qts champagne

CHAMPAGNE PUNCH NO. 2

Blend 1/2 lb powdered sugar with 1 qt soda water. Add to punchbowl with block of ice and the following:
3 oz lemon juice
3 ozs curacao
2 ozs maraschino
2 ozs brandy
2-3 qt bottles of chilled champagne.
Decorate as desired.

CHAMPAGNE PUNCH NO. 3

Mix 1/2 cup sugar with the juices of 2 oranges and 2 lemons. Add to punchbowl with block of ice and the following:
8 oz pineapple juice
4 oz dark rum
4 oz light rum
1-2 qt bottles chilled champagne

CHAMPAGNE PUNCH NO. 4

To 1 qt lemon, orange, or lime ice placed in punchbowl, pour over it champagne to fill bowl.

CHAMPAGNE NO. 5

Over block of ice in punchbowl pour the following:
2 ozs curacao

2 ozs brandy or Cognac
2 qt bottles champagne

CHAMPAGNE PUNCH NO. 6

Mix 2 tsp sugar with 1 pt soda water and add to punchbowl along with ice the following:
1 oz yellow chartreuse
1 oz maraschino
2 ozs brandy
1 qt bottle iced champagne

CHAMPAGNE PUNCH NO. 7

In punchbowl combine the following:
1 oz brandy
1 oz Carcov
1 oz maraschino
sliced lemons
sliced oranges
cup strawberries or raspberries
1 bottled chilled soda water
2 bottled chilled champagne
Place punchbowl in bed of crushed ice.

CHAMPAGNE PUNCH NO. 8

Blend together the following ingredients:
1 cup sugar syrup
1 cup brandy
1 cup sherry wine
3 cups ale
3 cups porter
Chill and pour into punchbowl with block of ice. Add 2 qts iced champagne and float sliced lemons.

CHAMPAGNE PUNCH WITH MARASCHINO

Mix 3/4 cup brandy or Cognac with 1 tsp orange bitters and 3/4 cup maraschino liqueur. Chill thoroughly. Add to punchbowl with block of ice. Pour into punchbowl 4 qt bottles iced champagne. Float orange and lemon slices.

CHAMPAGNE SHERBERT PUNCH

Place 2 qts lemon sherbert into punchbowl. Add 1-2 tsp angostura bitters. Pour champagne over all. Store in refrigerator for 10 minutes.

CHATHAM ARTILLERY PUNCH

2-1/2 lbs brown sugar
juice of 18 oranges and 18 lemons
1-1/2 gal tea
1-1/2 qt rye
1/2 pt Benedictine
1 pt brandy
1 qt London gin
1/2 gal rum
1-1/2 gal Catawaba wine
Mix sugar with juices and tea and then add remaining ingredients. Stir thoroughly and refrigerate for 2 days. To serve add 1 case of champagne. Decorate.

CHRISTMAS PUNCH NO. 1

Heat together but do not boil:
2 cups sugar
1 cup diced pineapple
2 bottles brandy
2 bottles champagne.
Pour a little brandy on top and flame. Allow to burn for 1 minute. Ladle into heated wine glasses.

CHRISTMAS PUNCH NO. 2

1 cup sugar dissolved in water
juices of 12 oranges
1 dried pineapple
1 tbsp angostura bitters
1/2 bottle benedictine
1 bottle brandy or Cognac
1 bottle whiskey
1 bottle rum
4 cups strong tea.
Mix together and pour over block of ice in punchbowl. Add 2 qts chilled champagne.

CHRISTMAS PUNCH NO. 3

Stud 6 oranges with whole cloves and bake. Place in bowl and add 1/2 gal sweet cider, 1 bottle rum, cinnamon, nutmeg, sugar to taste. Flame, if desired. Extinguish with cider.

CHRISTMAS YALE EGGNOG

Beat separately yolks and whites of 1 doz eggs. Then mix together and add 4 cups

sugar, pinch baking soda, 1-1/2 oz rum. Beat together with 1 qt milk and 2 qts whiskey. Chill well. Sprinkle with nutmeg.

CLARET CUP

In large pitcher dissolve
4 tsp powdered sugar in
3/4 cup seltzer water.
Add 1/2 oz caracao, 1/2 oz triple sec, 2 oz brandy. Add ice cubes and fill with claret. Decorate if desired with mint sprigs and/or rind of cucumber.

Variation:
Add sugar to 1/2 pt sherry
and 1 qt claret.
Pour in 1 pt champagne
and 2 sliced lemons.

Variation:
1 oz sugar syrup
1/2 oz caracao
1/2 oz maraschino
1 bottle claret wine
Mix and decorate with fruit and mint if desired.

CLARET CUP NO. 2

In large pitcher put the following:
1 oz sugar syrup
1 oz brandy
1 oz curacao
1 dash maraschino
1 lemon and 1 orange, sliced
1/2 cup diced pineapple
2 cups soda water
1-2 qts claret
crushed ice

CLARET PUNCH

Sweeten juice of 12 lemons with powdered sugar. Put into punchbowl with block of ice with 1 cup curacao, 2 cups brandy, 3 qts claret, 1 qt seltzer water and mix. Decorate with fruits.

CLARET PUNCH NO. 2

To glass with crushed ice, add 1 tsp curacao, 1 tsp grenadine, 1 tsp lemon juice and fill with claret or burgundy. Decorate if desired with orange or lemon.

CLARET PUNCH NO. 3

Combine 1 cup sugar with 2 qts claret and rind of 1 lemon. Chill. Place block of ice in punchbowl and add this mixture along with 1-1/2 ozs sherry, 1-1/2 ozs caracao, 1-1/2 ozs of Cognac. Just before serving add 2 qts chilled soda water.

CIDER CUP

Mix 4 tsp powdered sugar with 3/4 cup seltzer. Add this to pitcher with ice cubes and also 1/2 oz triple sec, 1/2 oz caracao, 2 oz brandy, 1 pt cider. Stir and serve. Decorate if desired.

CIDER CUP NO. 2

Mix in pitcher:
1 oz apple brandy
1 oz brandy
1 oz curacao
1 pt soda water.
Serve with ice cubes.
Decorate with mint leaves.

COCKTAIL PUNCH

Mix in punchbowl over block of ice
1 qt sherry
1 qt brandy
1 qt sauterne
3 bottles chilled
champagne.

COLONIAL TEA PUNCH

To 1 qt strong tea, add juice and peel from 12 lemons. Add 2 cups sugar and let stand for 12 hours. To serve, add 1 qt dark rum and 1 oz brandy. Pour over crushed ice.

CORN PEPPER

Shake together:
1 tbsp grenadine
1 cup cream
1 pt corn whiskey
2 egg whites

Shake thoroughly. Fill glasses halfway full and fill rest of glasses with soda water and ice.

CURRANT SHRUB

Mix 2 cups sugar with 1 pt strained currant juice and simmer for 10 min. Skim occasionally. When cool add 1 cup brandy for 2 cups shrub. Bottle and cork.

CURRANT SHRUB NO. 2

Boil together gently 3 cups sugar and 1 qt currant juice for 10 minutes, skimming occasionally. When cool add 2 oz brandy for each cup juice. Bottle and cork. To serve, mix with ice water.

DEPTH CHARGE BRANDY

Shake together gently:
3 tbsp lemon juice
4 tsp grenadine
5 ozs apple brandy
5 ozs brandy

DEVONIA

Stir together:
8 ozs sparkling cider
4 ozs Dubin
2 dashes orange bitters.

DR. PITCHER'S PARCH REMEDY

Stir together in pitcher:
2 bottles sauterne
sugar to taste
8 slices of lemon
4 wedges of lemon
refrigerate and serve with mint.

DUBONNET PARTY PUNCH

Stir together in pitcher:
1 bottle Dubonnet
1 pt gin
juice of 6 limes
To serve add 1 bottle
chilled soda water. Mint.

EGGNOGS

See: Baltimore Eggnog, Brandy Eggnog, McGregor's Eggnog, Hot Eggnog, Breakfast Eggnog, Sherry Eggnog, Whiskey Eggnog, etc.
If a premix is used, add liquor of choice, usually brandy and/or rum.

EMPIRE PEACH CUP

Soak 2 peeled ripe peaches in pitcher along with 2-3 tbsp sugar and 1 bottle Moselle wine. Allow to stand for 1/2 hr. Then add another bottle of Moselle. To serve, add ice.

ENGLISH BISHOP

Bake an orange studded with whole cloves in hot oven until light brown. Then simmer the orange, cut into pieces, together with 1 qt port wine for about 20 min. Serve in heated punch glasses and add 1 oz brandy to each glass.

ENGLISH CHRISTMAS PUNCH

Heat together until hot 1 qt strong tea, juices of 1 lemon and 1 orange. On long-handled spoon, soak 3 lumps of sugar in rum. Balance above bowl and flame. When flame dies add sugar and 1 bottle of rum.

ENGLISH ROYAL PUNCH

Mix 1/2 cup sugar with juice of 2 limes. Then add the following:
4 oz arrack
4 oz curacao
8 oz dark rum
2 cups heated Cognac
2 cups heated green tea.
Mix thoroughly and add
4 well-beaten egg whites.
Serve hot in warmed mugs.

FESTIVAL PUNCH

Heat together in saucepan:
1 or 2 tbsp butter
2 tsp ground allspice
2 or 3 broken stick cinnamon
1 qt sweet cider

1 qt rum
Serve in warmed mugs.

FISHHOUSE PUNCH

Mix together the following:
Sugar to sweeten juice of
1 doz lemons
1-1/2 qts brandy
2 cups rum
1 qt bottle seltzer water
Place in punchbowl with
block of ice. Decorate.

FISHHOUSE PUNCH NO. 2

In bowl dissolve 3/4 lb powdered sugar in small amount of water and then add: 2 qts water, 2 qts rum, 1 qt lemon juice, peach brandy, as desired. Place in punchbowl with block of ice.

FISHHOUSE PUNCH NO. 3

Mix together 3/4 cups sugar with 4 cups cold water. Add 2 qts lemon juice and:
1 bottle rum
1 bottle brandy or cognac
1 cup peach flavored brandy.
Serve over block of ice in punchbowl.

FISHHOUSE PUNCH NO. 4

Mix together the following:
2 12-oz pkgs frozen sliced
peaches
1 cup sugar
2 cups lemon juice
4 cups ice water
1 bottle brandy or cognac
1 bottle light rum
Refrigerate and serve over block of ice in punchbowl.

FISHHOUSE PUNCH NO. 5

Mix together:
1-1/2 cups sugar (dissolved in
1 cup water), 3 cups lemon juice
2-1/2 ozs peach brandy
1 bottle golden rum
1 bottle dark rum
6 cups dry white wine.
Allow to stand at room temperature for 3 hours. Stir well, pour over block of ice in punchbowl. May be refrigerated first and ice omitted.

FLAMES OVER JERSEY

1 cup sugar
1 oz angostura bitters
1 qt apple brandy
twists of lemon.
Mix well, heat thoroughly and blaze. Douse flames with 1 qt boiling water. Stir and serve.

FLORENTINE PUNCH

Mix together:
2 5th bottles Italian rose wine
1 5th bottle Marsala wine
2 21-oz bottles coffee cream
1 5th plus 1 cup brandy
1/2 cup lemon juice
Chill and serve over block of ice. Garnish with sliced oranges.

GIN AND JERRY (for 2)

Put in saucepan and heat to boiling:
3 oz grapefruit juice
1 tsp sugar
1 oz yellow chartreuse
4 oz gin.
Beat egg well and slowly add hot liquid. Pour into mugs and sprinkle with cinnamon.

GIN PUNCH

Mix together: juice of 12 lemons, 20 oranges, 4 ozs grenadine, 2 qt bottles gin. Pour over block of ice in punchbowl and add 2 qt bottles chilled soda. Decorate as desired.

GLOGG

Into a kettle pour 2-4/5 qts port, burgundy, claret, or sherry wine. Make spice bag with cheesecloth containing 25 whole cloves, 2 oz dried orange peel and 20 cardamon seeds. Tie and place into kettle with wine. Boil together 15 min. Then add 2 cups each blanched almonds and seedless raisins. Boil

another 15 min. Remove from heat. Place wire grill containing 1 lb lump sugar over opening. Pour 4/5 brandy over sugar, saturating it well. Flame sugar. When sugar has melted place cover on kettle to put out flame. Stir well and remove spice bag. Serve in punch cups with a few almonds and raisins.

GLOGG NO. 2

In kettle boil for several min.:
1 bottle red wine
1 bottle Aquavit
1 cup raisins.
Dip cheesecloth bag containing whole cloves and whole cinnamon into liquid for about 1/2 min. Serve with almond in each glass.

GLOGG NO. 3

In saucepan combine the following and heat until hot:
1 cup brandy
2 cups sherry
2 cups claret
3 oz angostura bitters
3/4 cup sugar.
Serve in preheated glass with raisin and unsalted almond.

GLOGG NO. 4

In saucepan combine and heat until hot:

3 oz brandy
6 ozs sherry
6 ozs claret
2/3 oz angostura bitters
3/4 cup sugar
Serve in heated glasses.

GLOW WINE

In saucepan combine 1 cup sugar, 6 whole cloves, lemon twist, whole cinnamon stick, and 2 qts claret. Heat to boiling and serve immediately.

GRACE'S DELIGHT

Mix together the juice of 1/2 orange, 1 tsp orange bitters, 1 tsp orange flower water, 3 juniper berries, pinch nutmeg, pinch cinnamon, 1 oz Framboise, 5 ozs dry vermouth, 4 ozs whiskey. Chill thoroughly and serve on bed of ice. Do not add ice to bowl.

GRAPEFRUIT CUP

Pour over block of ice in punchbowl:
1 24-oz can grapefruit
segments of three large grapefruit
2 oz granadine
1 qt bottle brandy
1 pt bottle soda water (add just before serving).

GRAPE JUICE CUP

In large pitcher place:
1 qt. grape juice
juice of 6 lemons
grenadine (as desired)
Fill pitcher with soda.
Decorate.

GUARDSMAN'S PUNCH

Mix together 8 oz brandy,
1 qt Scotch whiskey,
2 cups green tea,
1/2 cup sugar
1 oz port wine
lemon twist
Heat well and serve.

HIGHLAND BITTERS

To bottles of Scotch whiskey add the following:
1/4 oz cinnamon
1/2 oz cloves
1/2 oz lemon peel
1/4 oz camomile flowers
1-3/4 oz gentian root
Allow to stand for at least 2 weeks.

HOT BUTTERED RUM BATTER MIX

2 cups brown sugar
1/4 cup butter
Cream together until fluffy. Add 1/2 tsp each nutmeg, cinnamon, & cloves. Salt if desired. Use for the following:

Hot Buttered Rum
preheat mugs and drop 1 heaping tsp of batter in mug. Add 1-2 oz rum. Stir and fill with hot water.

Northwest Passage
1 heaping tsp batter in preheated goblet. Add 1 oz 151 proof rum. Stir well and add boiling water and lemon rind.

HOT BUTTERED RUM BATTER MIX

1 lb brown sugar
1/4 lb butter
salt
spices
Cream butter and sugar together until fluffy. Add 1/4 to 1/2 tsp each of nutmeg, cinnamon, cloves, salt. Use in making the following:

Hot Buttered Rum
Preheat 6-oz mug with boiling water. Drop 1 heaping tsp of above batter in mug. Add 1-1/2 oz Puerto Rican rum; stir and fill with hot water.

Northwest Passage
1 heaping tsp batter in 10-oz goblet. Add 1 oz Demerara 151 proof rum; stir, add boiling water and lemon rind.

Coffee Grog
Place 1 tsp batter, 1 strip lemon rind, 1 strip orange rind and 1-1/2 oz Puerto Rican rum in preheated mug. Stir well; add 1 oz cream and fill mug with hot coffee.

Grog
Place 1 tsp batter in preheated mug, add 1 lemon twist, 1 orange twist and 1-2 oz Puerto Rican rum. Stir well and add 1 oz cream. Fill mug with hot coffee.

Hot Buttered Rum Cow.
Place 1 tsp batter, 1-1/2 oz Puerto Rican rum, 1/2 oz Jamaican rum in preheated mug. Stir well and fill with hot milk. Stir thoroughly and dust with nutmeg before serving.

HOT IRISH PUNCH

Mix 12 lumps of sugar with rinds of two lemons. Then squeeze lemons and muddle sugar with the juices. Add 1 bottle Irish whiskey, and a dash of cinnamon and cloves. Mix with boiling water to your taste.

HOT RUM BOWL

1 qt Jamaica rum
3 qts sweet apple cider
1 cup brown sugar
1 cup boiling water
butter
nutmeg
In a saucepan dissolve sugar in boiling water. Add cider and heat. Add rum and 1 or 2 generous tsp batter. Place in heated bowl and sprinkle with nutmeg. Serve in mugs.

HOT RUM PUNCH

In punchbowl put:
1 lemon or lime peel, 1 sliced orange or one sliced grapefruit.
1 cup glass Benedictine
1 cup Kummel
1 cup brandy or Cognac
2 cups Puerto Rican rum
Add sugar to taste and 6 cups boiling water. Stir together and serve.

HOT TEA PUNCH (6)

Place in punchbowl 2 cups Puerto Rican rum and 2 cups brandy.
Add 6 cups freshly made tea, sugar to taste, orange, lemon, or lime slices.

HOT TODDY BOWL

In heated bowl combine:
1 qt applejack brandy or rum
2 qts boiling water
sugar syrup to taste
1 lemon, studded with cloves
and then sliced.
Combine and serve in heated mugs with a lemon slice in each. May be sprinkled with spice.

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HOT WINE PUNCH

Heat till dissolved 3 tsp sugar in 1 cup water. Add twist of lemon, 3 sticks cinnamon and 6 whole cloves. Bring to boiling and add 1 bottle burgundy or claret.
Serve hot.

INSTANT EGGNOG

Add 1 bottle bourbon and 2 oz Jamiacan rum to 2 qts of French vanilla ice cream in punchbowl. Stir until creamy and sprinkle with nutmeg.

JAMAIACA HOT TEA PUNCH (6)

In kettle mix together and heat:
2 cups brandy
2 cups rum
2 sliced oranges
2 sliced lemons
6 cups hot tea
sugar to taste.
Mull with hot poker.

JAMAICA RUM SWIZZEL (6-8)

Mix 4 tbsp sugar with the juice of 6 limes. Add 1 pt Jamaica rum, stir. Add crushed ice and garnish with mint.

JERSEY FLAMER (6)

Heat in saucepan 1 cup sugar, 2 large twists lemon, 1 oz angostura bitters and 1 qt apple-jack brandy. Pour into heatproof bowl and flame. While flaming, pour in 1 qt boiling water. Serve in heated mugs.

JUBAL EARLY PUNCH

To punchbowl with block of ice add:
2 cups Jamaica rum
6 cups brandy
1-1-2 gal sweetened lemonade
3 qts champagne

KALTE ENTE

1 bottle chilled moselle wine
1 bottle sparkling moselle
2 ozs curacao
lemon rinds
Place in pitcher and chill.

LOVING CUP

Put in large pitcher
4 tsp powdered sugar mixed with 6 oz soda
1 oz triple sec and 2 oz brandy
Place ice cubes in pitcher and fill with 2 cups claret. Stir well and decorate with fruit and mint.

MARQUISE PUNCH

Heat together in saucepan:
1 qt sauterne
2 cups cognac or brandy
1 cup sugar
twists of 3 lemons
6 whole cloves
3 sticks cinnamon
When thoroughly heated, pour into heated mugs and serve.

MARTINIQUE MILK PUNCH

1 qt milk
3 egg yolks
4 tbsp sugar
1/4 tsp cinnamon
1/4 tsp nutmeg
1/4 tsp vanilla
twist of lemon
8 ozs rum
To hot milk add yolks and beat. Add sugar, spices and twist. Pour in rum, stir and serve hot.

MOSELLE BOWL

Marinate for 24 hrs:
3 cups Grand Marnier
1 diced ripe pineapple
1/2 cup sugar.
Pour into punchbowl with block of ice and add:
1 qt brandy
4 bottles moselle wine

Stir well and add 1 qt sliced, large ripe strawberries.

MOSELLE CUP

Into pitcher with crushed ice add 1 bottle moselle wine, 1 oz Benedictine, 12 cherries, and 3 peeled ripe peaches. When ready to serve, add 1 bottle chilled moselle wine.

MULLED WINE WITH EGGS

12 eggs, yolks and whites
beaten separately
2 bottles red wine
Heat wine in saucepan adding 1 pt water. When hot, mix whites and yolks together and add to hot wine. Sprinkle with nutmeg.

NAVY PUNCH (10)

4 pineapples
2 cups sugar
1 pt dark rum
1 pt cognac or brandy
1 pt peach brandy
Juice of 4 lemons
Mix sliced pineapple with sugar. Add other ingredients. Chill well. Pour into punchbowl with block of ice and add 4 qts of chilled champagne.

NEGUS

1 qt sherry or port
juice and twists of 1 lemon
6 cubes sugar
vanilla to taste
boiling water
nutmeg
Rub lemon over 6 sugar cubes and place in saucepan with sherry or port along with lemon twists. Heat. Add vanilla to taste and 2 cups boiling water. Strain into warmed glasses and sprinkle with nutmeg.

OLD CASTLE PUNCH

To 2 bottles Rhine wine and 2 cups rum, add 2 cups sugar dissolved in 1 qt water.

ORANGE ALMOND BOWL

1 tsp orange bitters
6 cups orange juice
2 cups sweet vermouth
3 cups Danish Aquavit
6-1/2 cups blended whiskey
6 oz slivered almonds
2 tsp melted butter
In moderately hot oven place almonds covered with butter in piepan and allow to brown. Sprinkle with salt.
Mix all ingredients together including the almonds and chill well. Pour into punchbowl with block of ice. Add 1-1/2 qts quinine water and decorate with sliced oranges and almonds.

PARTY PUNCH

Over block of ice in punchbowl
1 bottle ginger wine
1 bottle Rhine wine
1 bottle seltzer
1 cup Galliano
Decorate with fruit.

PENDENNIS EGGNOG

1 lb powdered sugar
1 bottle bourbon
12 eggs, separated
2 qts heavy cream
Mix sugar and bourbon and allow to stand for 2 hrs.
Beat yolks and add bourbon mixture slowly. Allow to stand for 2 hrs. Whip cream until stiff and whip egg whites. Fold cream and then egg whites into mixture. Chill.

PINEAPPLE PUNCH

Combine in punchbowl:
Juice of 3 lemons
5 dashes angostura bitters
3 oz pineapple syrup
3 oz grenadine
2 oz maraschino
2-1/2 oz English gin
1-1/2 qts moselle wine
Chill thoroughly and when ready to serve add 1 qt chilled soda. Set in bowl of crushed ice. Decorate with pineapple.

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POKER KNIGHTS

Into martini pitcher pour:
2 cups pineapple juice
2 cups apricot nectar
4 cups Galliano wine
Chill and serve over ice cubes

QUINTET

Combine in punchbowl over block of ice:
juices of 8 lemons and 8 oranges
4 bottles white wine
3 ozs dark rum
3 ozs brandy
4 bottles chilled soda (add last)
garnish with fruit

REGENT PUNCH

Combine all ingredients in punchbowl:
juice of 6 lemons
1 cup strong tea
1 tsp angostura bitters
1-1/4 ozs curacao
2-1/2 ozs Swedish punch
2-1/2 ozs brandy
Chill well. Before serving add 1-2 qts champagne. Garnish.

RHINE WINE CUP

In large pitcher filled with crushed ice place:
6 oz seltzer
4 tsp powdered sugar
2 oz brandy
1/2 oz triple sec
1/2 oz curacao
1 pt. Rhine wine
Stir thoroughly and decorate with fruit and mint sprigs

ROMAN PUNCH

In punchbowl combine:
juice of 6 lemons
1 tsp angostura or orange bitters
1 cup strong tea
2 cups Jamaica rum
1-1/4 oz curacao
2-1/2 ozs Swedish punch
2-1/2 ozs brandy
Chill well and serve in bed of crushed ice. Garnish as desired.

ROSY PUNCH BOWL

2 cans Red Hawaiian Punch
1/2 cup Galliano
1 bottle dry white wine
1 bottle gingerale
Freeze contents of 1 can punch in ring mold until solid. Place in punchbowl. Pour remaining ingredients over ring and decorate with fruit.

ROYAL PURPLE BOWL

2 bottles gingerale
2 bottles claret wine
lemon studded with cloves

In punchbowl with block of ice pour gingerale and wine. Mix. Slice lemon and float.

RUBY PUNCH

In punchbowl with block of ice:
Juices of 2 oranges and 2 lemons
1 qt raspberry syrup
2 qts sparkling burgundy
1 qt curacao
1 qt brandy
1 qt soda

RUM AND BUTTER BOWL

Dissolve 1 cup brown sugar in
1 cup boiling water. Add
5 qts sweet cider
1 qt Jamaica rum
1 tbsp butter
Heat and serve sprinkled with cinnamon.

RUM PUNCH

2 whole pineapples
3 bananas
4 cups lemon juice
8 cups orange juice
4 cups brown sugar
10 bottles white wine
Dice pineapples and sugar. Add wine, other fruit juices and allow to stand overnight.
Then add:
6 qts. light rum
1 bottle Jamaica rum
1 bottle Creme de Banana
Allow to stand for 2-3 hrs.
Strain into punchbowl with block of ice.

RUM SHRUB

In crock place
2 cups lump sugar
4 qts rum
Cover and allow to stand for 6 weeks.
Strain and bottle.

SACK POSSET

1 cup sherry
1 cup ale
4 cups milk
Heat sherry and ale. Heat milk separately and pour into sherry and ale mixture. Sweeten if desired and add nutmeg. Keep hot and let stand for 2 hours.

SAUTERNE CUP

In large pitcher place:
ice cubes
4 tsp powdered sugar
mixed with 3/4 cup seltzer
2 oz brandy
1/2 oz curacao
1/2 oz triple sec
1 oz maraschino
2 qts chilled sauterne
1 cup chilled seltzer
Garnish with fruit slices

SAUTERNE CUP NO. 2

To pitcher with ice add:
1 lemon twist
3 slices orange
1 pony brandy
8 oz sherry
1 cup soda
1 qt sauterne.

SAUTERNE PUNCH

Combine in punchbowl with block of ice:
2-3 qts sauterne
1 cup sugar
2-1/2 oz maraschino
2-1/2 oz curacao
2-1/2 oz Grand Marnier
Decorate with fruit twists and mint

SCORPION PUNCH

Combine in punchbowl with block of ice:
1 cup orgeat (almond flavoring)
1/2 cup orange juice
2 cups lemon juice
1/2 bottle white wine
2 oz brandy
2 oz gin
1-1/2 bottles Puerto Rican rum
Garnish as desired

SCOTCH WHISKEY PUNCH

1/2 cup sugar
juice and rind of 3 lemons
1 qt soda
1 qt Scotch
Mix together in pitcher with cracked ice. Pour into goblets with extra ice. Garnish as desired.

SKI JUMPERS

Mix 1 cup sugar with
juice of 6 oranges and 4 lemons
Add 2 cups hot green tea
8 oz curacao or triple sec
1 qt rum
Serve hot in mugs

SOLDIER'S CAMPING PUNCH

To large kettle of fresh strong hot coffee add 3-4 lbs sugar, 4 bottles brandy and 2 bottles Jamaica rum.

SKIPPER'S PARTICULAR

To 6 cups boiling water add:
peel of 1 orange
twist of 1 lemon
2 oz Benedictine
2 oz Kummel
1 cup cognac or brandy
2 cups Jamaica rum
sugar to taste
Serve hot in warmed mugs

SWEDISH GLOGG (6-8)

In large sauce pan combine:
1 qt dry red wine
1/2 cup sugar
16 whole cloves
3 pieces cinnamon (broken)

Bring to boil, reduce flame and simmer 6 minutes.
Add brandy to mixture.
Serve in mugs into which has been added a few raisins and almonds.

THANKSGIVING PUNCH

Heat together in saucepan:
3 tsp butter
3 sticks cinnamon
1 qt apple cider
1/2 tsp allspice
1 qt. Jamaica rum.
Serve hot in mugs.

VIN CHAUD

Heat together to boiling point:

1 5th burgundy
3 tsp sugar
6 cloves
1 stick cinnamon
twists of lemon and orange
Flame and stir.
Serve in preheated mugs.

WASSAIL

Moisten and mix in 1/2 cup water:
2 lbs sugar, 1 tsp cinnamon,
1/2 tsp mace, 6 whole cloves,
1 tsp nutmeg, 2 tsp ginger.
Add 4 bottles sherry or Madeira and allow to simmer over slow fire.
Beat 12 eggs separately and add them to hot mixture.
To serve add brandy to taste and baked apples.

WHISKEY PUNCH

To punchbowl with block of ice add: juices of 8 oranges and 6 lemons, 2 ozs curacao, 2 tbsp sugar. Stir. Add 1-1/2 bottles of rye, bourbon, or blended whiskey. Chill. To serve, add 2 qts of chilled soda and fruit as desired.

XALAPA PUNCH

In punchbowl place:
2-1/2 qts of strong black hot tea
grated peel of 2 lemons
Allow to stand for 15 min.
Add 2 cups sugar syrup. Let cool.
Add 1 bottle applejack brandy, 1 bottle Cuban rum, 1 bottle red wine.
Chill thoroughly. To serve add block of ice and decorate with sliced lemon.

YANKEE PUNCH

Mix together in punchbowl with block of ice:
4 qts water (sugar to taste)
1 pineapple sliced
6 lemons sliced
2 qts rye
2 cups New England rum

ZERO NIGHT PUNCH

2-1/2 cups apple brandy
4 cups milk
1/2 cup sugar
twists of 2 lemons
nutmeg

Place milk, sugar and lemon twists in double boiler and heat. Add 5 or 6 teabags and brew 1-1/2 min. Remove teabags and add brandy. Boil 2-3 min. Serve hot with nutmeg.

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APPENDIX II DRINK INDEX

Absinthe (See Pernod)

Ale, Beer, Porter, Stout

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Demi Panache'
Dog's Nose
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Sandy (Gaff)
Skip & Go Naked
Velvet Cup
Velvet Gaff Cooler

Amer Picon

Amer Picon Cocktail
Amer Picon Cooler
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Frappe' with Pernod
Goddess (of Love)
Golden Earring(s)
Good Morning Fizz
Grand
Happy Thought
Havana Rainbow Plus
Horse Shoe
Italian Streaker
Jean de la Lune
Jellybean
Johnnie (Mack)
Joker
Josette
Kah Set
Ladies Cocktail
Lady Godiva
Malibu
Mominette
Moon Ray Cocktail
Morning After
My Sin
Narragansett
New Orleans
Night Cap
Number 3
Olivette
Orange Comfort
Pansy (Blossom)
Pick Me Up
Pousse Cafe (Var)
Prima Vera
Queen Bee
Ready Go
Shanghai
San Martin
Snoopy (Var)
Snowball
Snow Shoe
Streaker
Suisse
Suissesse
Suissesse Milanese
Tu . . set
Tuxedo
Volstead
White Cocktail
White Mule
White Rose
White Way
Zazarac (Sazarac)

Apple Brandy (Applejack) and Apple Flavored Brandy

Angel Face
Ante
Apple Cocktail
Apple Blossom (Var)
Apple Blow Fizz
Apple Brandy Cocktail
Apple Brandy Hiball
Apple Brandy Rickey
Apple Brandy Sour
Apple Byrrh
Apple Ginger Sangaree
Applejack Cocktail
Apple Swizzle
Atlas
Barton Special
Belote
Bently
Biffy Cocktail
Blenheim
Block & Fall (or Tackle)
Bolero
Buttered Apple Grog
B.V.D.
Calvados Cocktail
Calvados Fizz
Calvados Sour
Canadian Apple
Casino Cocktail (Var)
Cason Cocktail
Castle Dip
C.F.H.
Champagne Normande
Cocktail Punch
Corpse Reviver
Country Gentleman
Deauville
De Mon Cure
Dempsey
Dick Molnar
Duboknet Apple
Empire
Fair Weather

Golden Apple
Golden Dawn (Var)
(The) Grand Apple
Grandville
Harvard Cooler
Hawaiian Brandy
Honeymoon Cocktail
Hugo Bracer
Jack in the Box
Kicker
Kiddie Car
Leeward
Liberty
Lil' Apple
Lugger
Maiden's Prayer (Var)
Max Baer
Moonlight Cooler
Newton's Apple Cocktail
Normandy
Off Shore
Old Puss
Oom Paul
Personality
Pink Lady (Var)
Prince's Cocktail
Princess Mary's Pride
Prince's Smile
Rabbit's Foot
Roulette (Var)
St. Lo
Saucy Sue
Sharkey Punch Cocktail
Six Feet Under
Sledge Hammer
Soother
So So
Special Rough
Star Cocktail
Star Daisey
Steeplejack
Torpedo
Tropicana Belle
Tulip
Turret
Warday's (War Days)
Wembley
Whist
Widow's Kiss
Wow Cocktail
Woxum
Yo Ho Ho
Zed
A.J.
Apple & Ginger Cocktail
Apple Blossom
Apple Buck
Apple Car
Apple Ginger Fix
Applehawk
Applejack Algonquin
Applejack Cocktail
Applejack Collins
Applejack Cooler
Applejack Daisy
Applejack Flip
Applejack Hiball
Applejack Punch
Applejack Rabbit
Applejack Rickey
Applejack Sling
Applejack Sour
Apple Knocker
Applejack Man
Apple Rum Rickey
Apple Toddy
Apple Toddy (Hot)
Appletree
Bee's Knees (Var)
Biarrity
Biffy Cocktail
Bitter Apple
Bunny Bonanza
Climax
Coronation Cocktail (Var)
Cucumber Champagne
Depth Bomb
Devil's Leap
Diki (Var)
Frozen Apple
Frozen Apple Daquiri
Frozen Bapple
Frozen Russian Apple
Full House (Var)
Jack Rabbit
Jack Rose
Jersey City
Jersey Hiball
Jersey Lighthouse
Jersey Lightning
Jersey Mug
Jersey Sour
Joulouville
Kenny
Klondike
Liberty (Var)
Marconi Wireless
Milk Punch (Var)
Mint Julep
Missouri Cooler
Mule Hind Leg
Ninety Miles
Old Fashioned (Var)
Philadelphian
Philadelphia Scotchman
Polynesian Apple
Puerto Apple
Razzberry Cocktail
Rocky Mountain Cooler
Royal Smile
Ruby (Var)
Rural Punch
St. Regis
Saratoga (Var)
Savoy Tango
Sharkey Hiball
Sky Pilot
Star Cocktail (Var)
Stone Fence (Var)
Swan Song
Tinton
Vermont Cocktail
Whist (Var)

Apricot and Apricot Flavored Brandy

After Dinner Cocktail
After Supper Cocktail
Angel Face
Angel's Kiss (Var)
Apple Pie Cocktail
Apricot
Apricot Anise Fizz
Apricot Brandy Cooler
Apricot Brandy Rickey
Apricot Cocktail
Apricot Cooler
Apricot Fizz
Apricot Lady
Apricot Pie
Aqueduct
Aruba Trade Wind
Aviation
Babbie's Special Cocktail
(The) Baltimore Bang
Barbara East
Barnum (Was Right)
Bermuda Bouquet
Bermuda Rose Cocktail
Blenheim
Bossa Nova Special
Boston Cocktail
Brandied Apricot
Brandied Apricot Flip
Brandy Apricot Frappe
Breakfast Eggnog
Button Hook Cocktail
Caribe Welcome
Charley Chaplin
Charlie Lindberg
Claridge Cocktail
Colonel
Coral
Coronation Cocktail (Var)
Cuban Cocktail (Var)
Culross
(The) Dallas Texan
Darb Cocktail
Devil's Tail
Diamond Head
Dick Jr.
Dolly O'Dare
Dream Cocktail (Var)
Dulcet
Eddie Brown
Empire
English Rose
Ethel (Duffy)
Evans
Every Thing But
Eve's Garden
Fairbanks Cocktail
Fairy Belle
Favourite Cocktail
Festival
Fifth Avenue
Flag
Flamingo
Frankenjack
Garden of Eden
Garden Starter
Gasper
Georgia Mint Julep
Gloriana
Golden Dawn
Golden Slipper

Gradeal (Special)
Grand Bretagna
Grand Slam (Var)
Havana (Var)
Helen's Own
Honi Honi
Hop Toad
Irresistable
Island in the Sun
Jump Up and Kiss Me
K.C.B.
Kitchen Sink
Layer Cake
La Zaragozana
Leap Frog
Leave it to Me
Lil Naue
Lone Tree Cooler (Var)
Lugger
Lutkins Special
Maiden's Prayer (Var)
Manana
Mayfair
Midnight
Millionaire (Var)
Milwaukee
Monty
Moose
Mother Sherman
Moulin Rouge (Var)
Mule Hind Leg
Nacional
Naked Lady
National
Nevins
Palmetto (Var)
Pancho Villa
Paradise
Pat's Special
Peck
Pendennis (Var)
Peter Arno
Polynesian Hurricane
Pontalba Punch
Pooh Bah
Prince's Cocktail
Princess
Princess Hiball
Prince's Smile
Princess Pousse Cafe
Prohibition
Red Cloud
(The) Reno Split
Resolute
Rosa
Rose Cocktail
Santa Barbara
Saucy Sue
Sea Breeze (Cooler)
Self Starter
Sheraton Sherazade
Shrapnel
Skippy
Slam
Sleepy Hollow
Sonora
Spencer
Superior
Sweet Dream(s)
Take it or Leave it
Tempter
Tender
Thanksgiving (Day) Special
Topper Cocktail (Var)
Trinity (var)
Tulip
Unde Ide'e
Valencia Punch
Velvet Hammer (Var)
Vermont Cocktail
Webster
Wembley
Western Rose
What the Hell
White Man's Burden
Why Not?
Wild Oat(s)
Yankee Prince
Yellow Parrot
Zombie

Aquavit

Aquavit Fizz
Aquavit Hiball
Aquavit Rickey
Copenhagen
Copenhagen Special
Danish Bull
Danish Mary
Danish Toddy
Fiord
Frozen Aquavit
Gin Aquavit
(The) Hamlet
Mad Bull
Midnight Sun
Ruddy Mary
Viking

Arrack

Arrack Cooler
Arrack Punch
Copenhagen Special
White Wine Punch

Banana Liqueur

Banana Daiquiri
Banana Italiano
Banana Punch
Banana Punch Frappe
Banman
Banset
Banshee
Bradied Banana Collins
Brandied Peach Fizz
Caribbean Champagne Cocktail
Cherry Banana
Chiquita
Chiquita Punch
Frozen Bapple
Frozen G.D.
Golden Lillie
Italian Banana
La Jolla
(The) Los Angeles Luv
Mexican Banana
Monty Special
Oracabessa
(The) Phoenix Bird
Pousse Cafe (Var)
Rose Hall
Russian Roulette
Somerset
Southern Pacific
Sunrise
West Indies Yellow Bird
White Cloud
Yellow Bird (Var)
Yellow Fingers

Beer (See Ale)

Benedictine

Acacia
After Dinner Special (Var)
Angel's Blush
Angel's Kiss (Var)
Angel's Lips
Anisette Cocktail (Var)
Argentina Cocktail
Aunt Jemima
B and B
B and B Collins
Beadletown Special
Been Bee
Benedict
Benedict Arnold
Benedictine Cocktail
Bobby Burns Cocktail
Bon Soir Hiball
Brainstorm
Brandy Punch (Var)
Brandy Smash
Brighton Punch
Builder Upper
Cabaret Cocktail
Caprice
Chrysanthemum
Cornell Special
Creole (Var)
D.O.M. Cocktail
Empire Punch
Fair & Warmer Cocktail (Var)
Fancy Sling
Femina
Fioupe
Fitchette
Flash
French Twist
Frisco
Frisco Sour
Froupe
Full House (Var)
Gin Bensangaree
Gin Scaffa
Golden Slipper (Var)
Good Fellow
Gypsy (Var)
Headlong Hall
Honeymoon Cocktail

Honolulu (Var)
Hoot(s) Mon
Irresistable
Itchiban
Joker
Jungle Fire Sling
Junior
Kentucky Colonel
Knickerbein (Var)
Knickerbine
La Ma Done
Lamb's Club
La Zaragozana
Maiden's Kiss
Manhattan Special
Merry Widow(er)
Milk Punch (Var)
Monkey Gland
Monte Carlo
Mule Hind Leg
Oh Henry!
Patrick Gavin Duffy's Punch
Petion
Poet's Dream
Port Flip
Porto Flip
Pousse L'Amour
Preakness
Queen Elizabeth
Queen Elizabeth Wine
Raffles Hotel Sling
Rainbow
Regal Fizz
Reve D'Alsace
Revelation
(The) Riding Lesson
Roller Derby
Rolls Roya
Rolls Royce
Rototo
Ruby (Var)
Rum and Fruit
Rum Rickey (Var)
Rum Scaffa
San Juan Sling
Savoy Hotel
Silver Flash
Sit Down Strike
Southern
Spring Cocktail
S. S. Manhattan
Stephen's Cocktail
Straits Sling
Supreme
Tango
T.S.I.T.E. Cocktail
Tip Top Punch
Triplice
Twin Hills
Unisphere
Vail
Vancouver
Vel D'Hiv Cocktail
Vermont Cocktail
Vodka Gypsy
Wally's Cocktail (Var)
Whiskey Rickey (Var)
Whiskey Scaffa
Widow's Dream
Widow's Kiss

Blackberry and Blackberry Flavored Brandy

Allegheny
Bird of Paradise Fizz
Blackberry Cooler
Blackberry Demi Tasse
Blackberry Flip
Blackout
Boa Constrictor
Cadiz
Canadian Black Fix
Champagne Polonaise
Chapel Hill
Down the Hatch
Frozen Black Teq
Let's Slide
Polish Sidecar
Polonaise
Polynesian Sling
Poop Deck
Pousse Cafe (Var)
Ruby (Var)
Russel (Hall) House
Warsaw
Windy Corner
Yellow Fingers
You Never Know

Bourbon (see Whiskey)

Brandy (and Cognac)

Adam and Eve
Adios Amigos
Alabana Cocktail
Alejandra
Alexander Cocktail (Var)
Alhambra Royal
American Beauty Cocktail
American Fizz
American Punch
American Rose
Andalusia
Angel's Kiss
Angel's Wing(s)
Announcer
Antonio
Apollo Moon Maiden
Apple Brandy Cooler
Apple Cocktail
Applejack Cooler
Applejack Daisy
Applejack Rickey
Aunt Jemima
B and B
B and B Collins
Baltimore Bracer
Baltimore Eggnog
Barney Barnato
Bath Cure
Bayou
Beano
Been Bee
Benedictine Cocktail (Var)
Bentote
Bermuda Hiball
Betsy Ross
Between the Sheets
Big Bad Wolf
Big Boy
Bird Cocktail
Bitter Bransher
Blackberry Demi Tasse
Blackjack
Black Pearl
Block and Fall (or Tackle)
Blue Angel
Blue Special
Blue Train Cocktail
Bob Dandy
Bombay Cocktail
Bomber
Bonanza
Bonnie Prince (Charlie)
Booster
Bosom Caresser
Boston Cooler
Boston Egg Nog
Boston Side Car
Bracer Hiball
Brain Duster
Brandied Apricot
Brandied Apricot Flip
Brandied Banana Collins
Brandied Cordial Medoc
Brandied Ginger
Brandied Madeira
Brandied Peach Fizz
Brandied Peach Sling
Brandied Port
Brandtini
Brandy (Cocktail)
Brandy Alexander
Brandyamer
Brandy Apricot Frappe
Brandy Berry Fix
Brandy Blazer
Brandy Buck
Brandy Cass
Brancy Champarelle
Brandy Cobbler
Brandy Collins
Brandy Cooler
Brandy Crusta
Brandy Daisey
Brandy Eggnog
Brandy Fancy
Brandy Fino (Dry)
Brandy Fix
Brancy Fizz
Brandy Flip
Brandy Float
Brandy Gump Cocktail
Brandy Hiball
Brandy Hot
Brandy Julep
Brandy Manhattan
Brandy Melba
Brandy Milk Punch
Brandy Mint Fizz
Brandy Mint Julep
Brandy Old Fashioned
Brandy Puff

Brandy Punch
Brandy Sangaree
Brandy Scaffa
Brandy Sling
Brandy Smash
Brandy Sour
Brandy Special
Brandy Squirt
Brandy Swizzle
Brandy Toddy
Brandy Toddy (Hot)
Brandy Vermouth Cocktail
Brandy Zoom
Brandt
Breakfast Eggnog
Breck and Brace
Brighton Punch
Bughouse
Builder Upper
Bull's Eye
Bull's Milk
Bumble Bee Stinger
Butterfly Milk Punch
Button Hook Cocktail
Byrrh Brandy
Cafe Aux Cognac
Cafe (Cocktail)
Cafe Brulot Cocktail
Cafe Diable
Cafe Galliano
Cafe Grogg
Cafe Kirsch (Var)
Cafe Royal (Var)
Caledonian
California Eggnog
Camel Juice
Candy
Cappuccino Coffee
Carrol Cocktail
Cassisco
Cecil)Pick Me Up)
Ce Soir ou Jamais
C'Est Vert, Mais Juste
Cement Boot
Ceylon
Champagne Cooler
Champagne Flip
Champagne Julep
Champagne Polonaise
Champerelle
Champs Elysee's Cocktail
Charles Cocktail
Chartreuse Champagne
Chartreuseco Frappe
Chauncey
Cherry Blossom
Chevalier
Chicago Cocktail
Chinatown
Chocolate Daisey
Chocolate Flip
Cider Nectar
City Slicker
Claret Cocktail
Claret Cooler
Claret Sangaree
Classic (or Classique) Cocktail
Club Cocktail (Var)
Cocktail a la Noix de Coco
Cocktail Punch
Coffee Alexander
Coffee Cobbler
Coffee Cocktail
Coffee Flip
Coffee Merger
Cognac Cocktail
Cognac Coupling
Cognac Hiball
Cognac Mint Frappe
Cold Deck Cocktail
Colonel Appleton Cocktail
Combo
Cordial Medoc Cup
Coronation Cocktail (Var)
Corpse Reviver
Country Cocktail
Coupe de Cafard
Crawl
Cream Punch
Creamy Orange
Crux
Cuban Cocktail (Var)
Curacao Cocktail
Curacao Punch
Davis Brandy
Deauville
Delmonico
De Mon Cure
Depth Bomb
Derby Cocktail (Var)
Derby Fizz
Dernier Round
(The) Devil
Diablo
Diana
Dirty Dog
Dirty Mother (or Mudder)
Don't Go Near the Water
Double 0,7 (007)
Double Trouble
Dream Cocktail
Dry Cold Deck
Dutch Alexander
Dutch Girl
East India Cocktail
Easy Life
Easy Money
Eggnog(s)
Egg Sour
Empire Punch
English Hiball
Epee
Eskimo
Etchings
Fall River
Fancy (Var)
Fancy Brandy
Fancy Sling
Fantasio
Favorite
Fedora Punch
Femina
Filmograph
Fiord
Fioupe
Fish House Punch
Flaming Kahlua
Florida Punch
Flying Fortress
Fog Cutter
Fox Hound
Francis
Frank's Refresher
Frank Sullivan
Freddy's Special
(The) French Connection
French Foam
French Mamma
French 125
Frosty Coffee Royale
Froupe
Frozen B.C.
Frozen Berkeley
Frozen B.P. (Beepe)
Frozen Brum
Galliano Toddy
Gazzette
George's Beauty
Georgia
Georgia Mint Julep
Gin Blind
Ginger Rogers
Gin Swizzle (Var)
Glogg (Individual)
Gloom Lifter
Goat's Delight
Golden Chain
Golden Gopher
Golden Spike
Good Fellow
(The) Good LIfe
Graba Vodka
Granada
(The) Grand Apple
Grand Slam (Var)
Green Room
Grenadier
Habitant
Happy Thought
Hard Four
Harmony
Harry's Pick Me Up
Harvard
Harvard Fizz
Harvard Wine
Havelock Hiball
H Bomb
Hell
Here's How
Hey Hey
High Hat (Var)
High LIfe
Hoop La
Hop Frog
Horse's Hiball
Horse's Neck (with a Kick) (Var)
Hot Brandy
Hot Brandy Flip
Hot Eggnog
Hot Milk Punch
Hot Port Flip
Hot Sangaree(s)
Hot Sling(s)
Hot Sling(s)

Hot Spot
Hot Toddy
Hour Glass Hiball
Imperial Delight
Iris
Irish Elegance
Italian Eggnog
Italian Stinger
Itichban
Itchy Bitchy
Jamaican Elegance
Jamaican Granite
Janet Howard
Japanese
Jean de la Lune
Jersey
Jersey Lily
J.O.S.
Josette
Jungle Fire Sling
Kahlua Alexander
Keoke Coffee
Kim
King's Men
King's Peg (Pet)
Kiss From Heaven
Kiss the Boys Goodbye
Knickerbein
Knight
Lady be Good
La Jolla
Lake Side
Lallach Rokh Cocktail
Le Negressa Blonde
Last Kiss
Last Resort
Last Round
Law's Flip
La Zaragonzana
Lead Balloon
Les Petit Pois Cocktail
Let's Slide
Liano
Lillane
Lil Naue
Liquid Symphony
Lizard Skin
Long Whistle
Loud Speaker
Lover's Delight
Lugger
Luxury
Mabel Tea
Madeira Cocktail
Mae West
Magnolia
Malahut Punch
Marcia Delano's Northern
Margaret Duffy
Maurice (Var)
May Flower
McBrandy
McGregor's Eggnog
Metropole
Metropolitan
Mikado
Milk Punch (Var)
Mint Julep
Mississippi Punch
Mister Ernie Sutton's Gin Blind
Montana
Montauk Riding Club
Montigni
Mood Indigo
Moonraker
Morning Glory
Morning Glory Daisy
Mrs. Solomon
Muscatel Flip
Natural
Negrita Grog
Netherland
Newton's Special
Nick's Own
Nicolaski
(The) Nicoloscar
Night Cap
Nine Pick
None But the Brave
Normandy
Nude Eel
Odd McIntyre
Of Course
O'Hearn Special
Old Fall River Line
Olympic
Orgeat Punch
(The) Orlena
Ouzog Rickey
Parachute Cooler
Paris Midi
Passenger List
Patric Gavin Duffy's Punch
Peach Brandy Julep
Peacock
Peppermint Stick
Peter Tower
Phoebe (Snow)
Phyllis
Picasso
Pickfair
Pick Me Up
Picon Punch
Pineapple Lemonade
Pirate
Pisco Sour
Plum Aperitif
Polonaise
Polynesian Apple
Polynesian Hurricane
Pomponette
Poop Deck
Port Cobbler
Port Cocktail
Port Wine Cocktail
Port Wine Sangaree
Pousse Cafe (Var)
Pousse L'Amour
Prairie Oyster (Var)
Presto
Primos
Prince of Wales
Prunella (Var)
Prunella Alexander
Quaker's Cocktail
Queen Elizabeth (Var)
Queen's Pick
Quelle Vie
Quencher Cooler
Quickly
Quin Quina
Rainbow
Rajah
Raspberry Claret Cup
Ray Long Cocktail
Regal Fizz
Regent Punch (Var)
Rendezvous Cocktail
Reve d'Alsace
Reviver Cooler
Rhine Wine Punch
Rocky Green Dragon
Rolls Royce Cocktail
Roman Punch
Rototo
Roy Howard
Ruby
Russian (Var)
Russian Punch
St. Croix Cooler
Sans Facon
Sante Fe
Saratoga
Saronno
Satyre
Saucy Sue
Savoy Hotel
Schussboomer's Delight
Scoff Law (Var)
Scorpion
Sensation (Var)
Separator
Settler Hiball
Sherry Cobbler (Var)
Sherry Twist Cocktail
Shot in the Arm
Shriner
Sidecar
Sink or Swim
Sir Charles Punch
Sir Knight
Sir Ridgeway Knight
Sir Walter
Sit Down Strike
Sky Scraper
Slam
Sledge Hammer
Sleepy Head
Sloe Brandy
Sloppy Joe's Cocktail (Var)
Smart Alec
Snifter
Sol Y Sombra
Soother
Sourire Commerican
South African "Sundowner"
Southern Cross
Southern Pacific
Soyer au Champagne Cocktail
Special Rough
Stinger
Stinger Royal

Stirrup Cup (Var)
Stomach Reviver
Stratosphere
Strawberry Cocktail
Strawberry Punch
Strega Flip
Suffering Haole
Suisette
Sun Cocktail
Sundowner
Sunrise (Var)
Sutton's Gin Blind
Swan Song
Sweeney's
Swiss Alexander
Swiss Miss
Symphony of Moist Joy
Tantalus
Tea Punch
Texas Special
The Devil
T.S.I.T.E. Cocktail
Third Rail
Three Fourths
Three Miller
Thumper (Var)
Thunder
Thunder and Lightning
Thunderclap
Tiger's Milk
Tin Wedding
Tip Top Punch
Tom & Jerry
Tonga
Topper Cocktail
Torero
Torpedo
Tropical (Var)
Tuesday Weld
Twentieth Century
Tyrol
Ulysses
Unde Ide'e
Vanderbilt (Hotel)
Vanilla Cooler
Vanilla Punch
Vel D'Hiv Cocktail
Venetian Coffee
Venice Cooler
Via Veneto
Victor
Wagon Wheel
Wallick's Special
Wally's Cocktail (Var)
Wanda
Ward's
Washington
Waterbury Cocktail
W.B.M. Cocktail
W.C.T.U.
Weep No More
Welcome (Stranger)
Whip
Whiskey Punch (Var)
Whiskey Rickey (Var)
White Lady (Var)
White Mink
White Way
White Wine Cooler (Var)
Why Mary
Willawa
William of Orange
Willie Smith
Winchell
Witch Doctor
W. Johnson Quinn
Wow Cocktail
Yes and No
Yolanda
Young Man
Zephr
Zooms

Byrrh

Apple Byrrh
Byrrh Brandy
Byrrh Cassis
Byrrh Cassis Cooler
Byrrh Cocktail
byrrh Special
Merry Widow(er) (Var)

Campari

Americano
Bell of Camille
Camparinete
Campexport
Cancamp
Cardinal
Charlie Pie
Florida
Gin and Campari
Gloria (Var)
Licia Albanese
Lucien Gaudin
Manhattan Special (Var)
Negroni
Negronis
Old Pal (Var)
Raidme
Rendezvous
Roman Candle
Rose Marie
Six Cylinder
Snoopy
Southwest One
Special Manhattan
Stella Roma
Three Faces
Zeus

Canadian (See Whiskey)

Champagne

Air Mail
Alfonso
American
American Beauty Cocktail (Var)
American Glory Hiball
American Rose
Arise My Love
Arrach Cooler
Bacardi Absinthe
Bali Hi
Barbotage of Champagne
Barracuda
Black Pearl
Black Velvet
Blue Special
Blue Train Cocktail
Bourbon Lancer
Breck and Brace
Buck's Fizz
California Sunshine
Can Can
Caribbean Champagne Cocktail
Cecil (Pick Me Up)
Champagne Buck
Champagne Cobbler
Champagne Cocktail
Champagne Cooler
Champagne Fizz
Champagne Fraise
Champagne Flip
Champagne Julep
Champagne Manhattan
Champagne Normande
Champagne Nut
Champagne Old Fashioned
Champagne Polonaise
Champagne Punch
Champagne Sour
Champagne Velvet
Chartreuse Champagne
Cherry Champagne
Chicago Cocktail (Var)
Cockne
Cocktail Punch
(The) Colonel's Big One
Cordial Medoc Cup
Corpse Reviver (Var)
Count Currey
Cucumber Champagne
Death in the Afternoon
Diamond Cocktail
Diamond Fizz
Duke
Empire Punch
Fancy (Var)
Frank's Refresher
Frank's Special Fizz
French Foam
French 75
Frobischer
Gossamer
Harry's Pick Me Up
Imperial Delight
Imperial Fizz (Var)
Imperial Punch
Jubilee Fizz
King's Peg (Pet)
London Special
Luxury
Magnolia
McLaughlin
Melba Champagne
Mimosa
Monte Carlo Imperial Hiball
Morning Glory (Var)
Orange Champagne
(The) Orlena

Parisien
Paris Midi
Peach Bowl
Peach Velvet
Philadelphia Cooler
Pick Me Up (Var)
Pousse L'Amour (Var)
Prince of Wales
Queen's Peg
Queen's Pick
Rajah
Recruit
Regent Punch
Russian (Var)
Russian Punch
Schussboom's Delight
Sea Captain's Special
Southern Hospitality
Soyer au Champagne Cocktail
Sparkling Galliano
Tahiti Typhoon
Texas Fizz
Tip Top Punch
Trader Vic's Champagne Apricot
Valencia Punch (Var)
Velvet Cup
Velvet Gaff Cooler
Wally's Cocktail (Var)
Walsh's Champagne Cocktail
White Flame

Chartreuse (Green)

Bijou Cocktail
Bitter
Brandy Scaffa (Var)
Champerelle
Chartreuse Champagne
Chartreuse Cooler
Deceiver
Emerald
Erin's Irish
Everybody's Irish Cocktail
Golden Slipper (Var)
Green Bullet
Green Dragon (Var)
Green Lizard
Green Mist
Hague
H Bomb
Heartbeat
Jersey
Jersey Lily
Jewel
Katinka
La Creole
Pago Pago
Pousse Cafe (Var)
Rainbow
Rocky Green Dragon
St. Germain
St. Patrick's Day
Sam Ward
Sand Martin
Scoff Law
Shamrock
Spring Feeling
Stars and Stripes
Swamp Water
Tailspin
Tipperary
Tyrol
Union Jack (Var)
Warday's (War Days)
Ward's

Chartreuse (Yellow)

After Dinner Special (Var)
Alaska Cocktail
Albertine
Amber Dream
Angel's Kiss (Var)
Barnacle Bill
Bishop
Biter Cocktail
Brandy Champarelle (Var)
Brandy Fizz
Cafe Royal
Carthusian Cooler
Champs Elysee's Cocktail
Chartreuse Cocktail
Chartreuseco Frappe
Chocolate Cocktail
Chocolate Flip (Var)
Cloister
Club Cocktail
Club Forrest
Full House (Var)
Golden Chain
Golden Dragon (Var)
Golden Slipper
Havana Rainbow Plus
H Bomb
Knickerbein (Var)
Knight
La Creole
La Florida Rum Daisy
La Zaragozana
Liquid Symphony
Lollypop
Maiden's Kiss
Night Shade
Nude Eel
Passenger List
Porto Flip
Pousse Cafe (Var)
Puritan
Rainbow
Razzberry Cocktail
Sir Knight
Sir Ridgeway Knight
Sky Scraper
Smart Alec
Snowflake
Sunrise (var)
Sweetie Pie
Symphony of Moist Joy
Three Fourths
Warday's (War Days)
Ward's
Whiskey Daisey (Var)
Widow's Kiss
Woxum
Xanthia
Yankee Prince
Yellow Glow
Yellow Parrot
Wallicks
Wedding Belle(s)
Wellington
Willawa
Xanthia

Cherry Flavored Brandy

After Dinner Special
Blood and Sand
Brandy Fix (Var)
Bulldog Cocktail
Cherry Blossom
Cherry Flip
Cherry Julep
Cherry Rum Fizz
Cherry Sling
Cherry Vodka
Colorado
Confidential Cocktail
Coup de Roules
Croisette
Desert Cooler
Dolores
Dubonnet Fizz
Elephants Sometimes Forget
Etchings
Exposition
French Rose
Gilroy
Jungle Fire Sling
Kiss in the Dark
Lady Finger
Ma Cherie
Master of the Hounds
McKinley's Delight
Merry Widow(er) (Var)
Morning Glory (Var)
Nightmare
Olympia
Pacific
Pancho Villa
Pickins Punch
Polynesian
Purple Bunny
Raffles Hotel Sling
Rainbow (Var)
Rendezvous Cocktail
Rosa (Var)
Rose Cocktail (Var)
Rose du Boy
Rose Marie
Rosy Dawn
Royal Cocktail (var)
Ruby (Var)
Rum Fizz
St. Mark
Singapore Sling
Six Cylinder
Six Degree
Sonza's (Wilson)
South Camp Special
Stirrup Cup (Var)
Straits Sling
Stratosphere
Sweetie Pie

Ulysses
Vanderbilt (Hotel)
Vodka Cocktail
Volga Boatman
Wagner

Cherry Liqueur

Admiral Cocktail
Amarosa
Angel's Wing(s)
Aquavit Fizz
Bitter Bransher
Bitter Orange Cooler
Canadian Cherry
Cherry (Cocktail)
Cherry Champagne
Cherry Cobbler
Cherry Daiquiri
Cherry Ginger Frappe
Cherry Rum
Cherry Rum Fix
Cherry Sling (Var)
Cherry Vodka
Danish Gin Fizz
Danish Toddy
Flame Thrower
Flying High
Frances Ann
French Rose
(The) Hamlet
High Hat
John
L'Amour Cocktail
Mary Rose
McKinley's Delight
Mother
Move Over
Orange Flower
Orange Oasis
Paris
Pousse Cafe (Var)
Red Russian
Reve D'Alsace
Rocky Dune
Rome Beauty
Rose of Warsaw
Ruby
Ruby Silver
San Juan Sling
Scotch Holiday Sour
Swiss Alps
Tivoli Special
Wild Red Head

Chocolate Mint Liqueur

Dutch Alexander
Dutch Coffee
Dutch Girl
Italian Mouse
Madeira Mint Flip
Vandermint Julep
Vandermist
Vanderspritz
V and V

Coffee and Coffee Flavored Brandy

Aggravation
Alejandra
Beano
Black Magic
Black Pearl
Black Watch
Blue Mountain
Boscoe
Brave Bull
Brunette
Cafe Curacao
Calypso Coffee (Supreme)
Camel Juice
Cappuccino Cocktail
Cara Sposa
Cement Boot
Club Kahlua
Coffee Alexander
Coffee Cooler (Var)
Coffee Eggnog
Coffee Fillip (Iced)
Coffee Grand
Coffee Hopper
Coffee Roy
Dirty Dog
Dirty Mother (or Mudder)
Eight Ball
Flaming Kahlua
Helon's Russian
Irish Coffee a la Kahlua
Italian Fascination
Jamaican Coffee
Jamaican Hop
Jamaican Wonder
Kahlua Alexander
Kahlua Border Shake
Kahlua Expresso (Viennese)
Kahlua Martini
Kahlua Sour
Kahlua Supreme
Kah Set
(The) Kansas City Cutie
Lady Kahlua
Latin Lover
Limbo Cow
Mary Ann (Var)
Mexacola
Mexican Banana
Mexican Banger
Mexican Coffee
Mexican Grasshopper
Mexican Mother
Mixed Mocha Frappe
Mocha Mint
Montego Squirrel
Moose Milk
Muddy River
Olympic (Var)
Playboy Cooler
Port Antonio
Ramos Fizz a la Kahlua
Rumble
Russian Coffee Cocktail
Russian Expresso
Sambuca Coffee Frappe
Separator
Sherried Coffee Cocktail
Silk Purse
Smith and Kerns
Smith and Wesson
(The) Smoothie
Sombrero
Southern Blazer
Southern Coffee (Supreme)
Sun Trap
The Smoothie
Tia Mint
Torero
Torridora Cocktail
Venetian Coffee
Vonnie's Delight
White Russian
Xochimilco

Cordial Medoc

Brandied Cordial Medoc
Cordial Medoc Cocktail
Cordial Medoc Cup
Cordial Medoc Sour
Flying Fish
Grand Bretagna (Var)
Katinka
La ma Done
Montigni
Paris Midi
Sherried C & M Frappe

Cream and Milk

Ace
Aggravation
Alejandra
Alexander Cocktail
Alexander's Sister Cocktail
Alexandra
Alphonse (or King Alphonse)
Ambrosia
Angelic
Angel's Blush
Angel's Delight
Angel's Kiss
Angel's Lips
Angel's Tip
Angel's Tit
Angel's Wing(s)
Angostura Fizz
Anisette Cocktail
Apollo 8
Apollo Moon Maiden
Aruba Trade Wind
(The) Atlanta Belle
Babbie's Special Cocktail
Baby Kitty
Baby's Own
Baltimore Eggnog
Banana Cow
Banana Italiano
Banshee
Barbara
Barbary Coast
Barbary Coast Hiball
Beauty Spot Cocktail (Var)

Bee's Kiss
Belmont Cocktail
Bimini
Bimini Cooler
Black and Tan
Blue Angel
Boscoe
Boston Eggnog
Bourbon Eggnog
Brandy Alexander
Brandy Eggnog
Brandy Flip
Brandy Milk Punch
Brandy Puff
Brandy Zoom
Breakfast Eggnog
Brunette
Bud's Special
Bull's Milk
Butterfly Milk Punch
Cadiz
Cafe de Paris Cocktail
Cafe Galliano
Cafe Pucci
Caledonian
Caliente Cocktail
California Eggnog
Calvados Fizz
Calypso Coffee
Cappuccino Cocktail
Cappuccino Coffee
Cara Sposa
Cavalier
Cherry Banana
Cherry Flip
Cherry Rum
Chiquita Punch
Chocolate Flip
Chocolate Rum
Cider Eggnog
Cocoa Rickey
Coffee Alexander
Coffee Cooler (Var)
Coffee Eggnog
Coffee Flip
Coffee Hopper
Coffee Nero
Coffee Roy
Cold Irish Coffee
Colorado
Cordova
Corn Pepper
Cowboy Cocktail
Cream Fizz
Cream Puff
Cream Punch
Creamy Orange
Creole Fizz
Cucumber
Culprit Fey
Dirty Mother (Var)
Double Arrow(Head)
Dulcet
Dumb Denny
Dutch Alexander
Dutch Coffee
Eggnog(s)
Everything But
Festival
Fifth Avenue
Five Fifteen
Fizz a la Violette
Flapjack
Freddy's Special
Free Silver
Frosty Coffee Royale
Fuzzy Fizz
G and C
Galliano Milkshake
(The) Gatsby
Gigola
Gin Alexander
Gin Aquavit
Ginguivitis
Gin Milk Punch
Gin Puff
Gin ZoomGoat's Delight
Golden Cadillac
Golden Dragon
Golden Earring(s)
Golden Fizz (Var)
Golden Gopher
Golden Nut
Grand Royal Fizz
Grasshopper
Green Dragon (var)
Green Hopper
Green Jade
Hair of the Dog
Highland Fling (Var)
Hoffman House Fizz
Homestead (Var)
Honeydew Cooler
Honolulu Cafe'
Hot Brandy Flip
Hot Eggnog
Hot Milk Punch
Hot Port Flip
Hot Rum Cow
Inferno
Irish Coffee
Irish Coffee Deluxe
Irish Coffee Supreme
Irish Coffee a la Kahlua
Irish Dream
Islander
Italian Eggnog
Italian Fascination
Italian Mouse
Italian Streaker
Jamaican Coffee
Jamaican Hop
Jobourg
Joker
Kahlua Alexander
Kahlua Border Shake
Keoke Coffee
King Alphonse
Ladies Punch
La Dolce Prima
Lady Godiva
Lady Love Fizz
Lallach Rookh Cocktail
La Negressa Blonde
Layer Cake
Liebfraumlich
Lillian Russel
Lillian Waldorf
Limbo Cow
Long Whistle
Magnolia Blossom
Mango Mint
Matinee
McGregor's Eggnog
Mexican Coffee
Mexican Grasshopper
Milk and Honey
Milk Punch
Missouri Cooler
Montego Squirrel
Montigni
Montemarte Special
Monty
Moose Milk
Mother's Milk
Muddy River
Muscatel Flip
Napels Delight
New Orleans Gin Fizz
Newport
Night Cap (Var)
Nineteen Fourteen
North Pole
Ocho Rios
Of Course
Olson
Olympic (Var)
Orange Cadillac
Orange Milk Fizz
Panama
Panther's Breath
Parisette
Parisian Blonde
Peach Blow
Peach Blow Fizz (Var)
Peridot
(The) Philadelphia Filly
(The) Phoenix Bird
Pink Creole
Pink Elephant
Pink Lady
Pink Rose
Pink Rose Fizz
Pink Squirrel
Platinum Blonde
Polynesian Pick Me Up
Port Milk Punch
Port Wine Eggnog
Port Wine Flip
Pousse Cafe (Var)
Princess
Princess Dream
Princess Hiball
Princess Mary
Princess Pousse Cafe
Prunelle Alexander
Purple Bunny
Queen's Delight
Ramos Fizz
Ramos Fizz a la Kahlua
Rapunsil
Renaissance
Reviver Cooler
Royal Milk Punch

Ruddy Mary
Rum Alexander
Rum Cow
Rum Eggnog
Rum Flip
Rum Milk Punch
Rum Pick Up
Rum Puff
Rum Zoom
Russian Bear
Russian Coffee Cocktail
Russian Coffee (Hot)
Rye Flip
Santa Barbara (Var)
Saronno
Scotch Milk Punch
Scotch Solace
Separator
Serpent's Sting
Sherried Coffee Cocktail
Sherry Eggnog
Sherry Flip
Sherry Milk Punch
Shot in the Arm
Silk Purse
Sloe Gin Flip
Smith and Kerns
Smith and Wesson
Snowball
Snow Drop
Snowflake
Snow Job
Soft Touch
Sombrero
Southern Dream
Southern Peach
Southern Pines
Stars and Stripes
Strawberry Cream Cooler
Strawberry Fizz
Streaker
Suissesse (Var)
Sunrise
Sunset
Sweet Maria
Swiss Alexander
Tall Dutch Eggnog
Terrazza
Tom and Jerry
Torridora Cocktail
Tuesday Weld
Twentieth Century
Tyrol
Undertaker's Cocktail
Vanilla Cooler
Velvet Hammer
Violet Fizz (Var)
Vodka Cocktail (Var)
Vodka Grasshopper (Var)
Vodka Milk Punch
Vonnie's Delight
Wallick's Special
Whiskey Eggnog
Whiskey Flip
Whiskey Milk Punch
Whiskey Peppermint Flip
Whiskey Puff
Whiskey Zoom
White Cadillac
White Cloud
White Elephant (Var)
White Lady
White Mink
White Plush
White Rose
White Russian
White Shadow
White Shoulder
(The) White Swan
White Tiger
Whizz Doodle
Widow's Dream
Willawa
Witch Doctor
Witches Brew
Witching Eve
Xochimilco
Yankee Doodle
Yellow Diamond
Yellow Fingers
Yellow Monkey
Zooms

Creme de Cacao

Alexander Cocktail
Alexandra
Alphonse (or King Alphonse)
All White Frappe
Angel Face (Var)
Angelic
Angel's Kiss
Angel's Tip
Angel's Wing(s)
(The) Atlanta Belle
Aunt Jemima
Banshee
Barbara
Barbary Coast
Bimini
Bimini Cooler
Brandy Alexander
Brandy Mint Fizz
Buttlerfly Milk Punch
Cafe (Cocktail
Caledonian
Calypso Coffee (Deluxe)
Cappuccino Coffee
Cement Boot
Champagne Nut
Chocolate Orange Frappe
Chocolate Rum
Cocoa Rickey
Cold Irish Coffee
Commodore cocktail (Var)
Cucumber (var)
Desert Dream
Dolores
Eisenhower
Eye Opener
Festival
Fifth Avenue
Flying Grasshopper
Fox River
Galliano L'Amore
(The) Gatsby
Gin Alexander
Golden Apple
Golden Cadillac
Golden Dragon
Golden Gate (Var)
Golden Gopher
Grasshopper
Green Hopper
Happy Thought
Irish Coffee Delux
Irish Dream
Itchiban
Jamican Hop
Jockey Club
Keoke Coffee
King Alphonse
King's Men
Kretchma
Ladies Punch
Lady Godiva
Lake Side
La Negressa Blonde
Layer Cake
La Zaragozana
Liebfraumlich
Lillane
Maxim
McLaughlin
Mexican Coffee
Makado
Missouri Cooler
Mixed Mocha Frappe
M.J.
Mocha Mint
Monty
Monty Special
Muddy River
Naples Delight
Nintchka (Ninotchka)
Orange Cadillac
Pago Pago
Panama
Peppermint Paddy (Patty)
Perpetual
(The) Philadelphia Filly
Pink Squirrel
Polly
Poppy
Pousse Cafe (Var)
Princess Dream
Princess Mary
Purple Bunny
Rainbow
Rapunsil
Ron Cacao
Rum Alexander
Russian
Russian Bear
Russian Coffee (Hot) (Var)
Santa Barbara (Var)
Savannah
Savoy Hotel
Sherry Flip
Smith and Kerns
Snow Drop
Southern Coffee
(Deluxe)
Streaker

Storm Cloud
Suicide Cocktail
Swiss Alps
The Chimp in Orbit
Tortuga
Tower Isle Cocktail
Tropical
Tuesday Weld
Undertaker's Cocktail (Var)
Venetian Coffee
Vodka Grasshopper
White Cadillac
White Elephant (Var)
White Mink
White Spider
Whizz Doodle
Windmill
Witch Doctor
Witching Eve
Yellow Monkey

Creme de Cassis

Auburn
Blackjack (Var)
Bourbonnaise
Brandy Cass
Broadway Smile
Byrrh Cassis
Byrrh Cassis Cooler
Cassisco
Cassis Kirsch Hiball
Cassisman
Cassisoda
Cement Boot
Cocktail Maison
El Diablo
Export Cassis
French Mamma
Frozen B.C.
Fun and Games
Gin Cassis
Kir
Kirschcass
Macka
Mexican El Diablo
Mexico Rose
Mississippi Mule
Missouri Mule
Mule
Mustaph
Ostend Fizz
Parisian
Pat's Special
Polichinelle Hiball
Pompier Hiball
Pomponette
Rainbow (Var)
Riviera
Saguenay
Settler Hiball
Stars & Stripes (Var)
Sunshine (Var)
Tequila Sunrise
Terry Sloan Cooler
Veritas
Vermouth Cassis
Watermelon Cassis
Waverly
mmmmmmnnmnmnmnmnmn

Creme de Menthe (Green)

Alexander's Sister Cocktail
Amabile Beone
(The) Atlanta Belle
Broadmore Cooler
Caruso
Cement Boot
C'Est Vert, Mais Juste
Continental
Creme de Menthe Frappe'
Cucumber
(The) Devil
Eisenhower
Emerald Isle
Erin
Erin's Irish
Everybody's Irish Cocktail
Flying Grasshopper
Frozen M.D.
Fuzzy Fizz
Grasshopper
Green Back
Green Devil
Green Dragon
Green Eye
Green Eyed Monster
Green Fizz
Green Hopper
Green Hornet
Green Jade
Green Orchid
Green Spider
Green Star
Green Swizzle
Havana Rainbow Plus
Hawaiian Cooler
Hell
Irish Cocktail (Var)
Irish Coffee Supreme
Irish Dream
Jade
Joscoe Julep
Liquid Symphony
Mexican Flag
Mexican Zipper
Mint Hiball
Mint on Rocks
Morning Glory (Var)
New Orleans Trumpeter
Obeah Princess
Penang
Port and Starboard
Portofino Cocktail
Pousse Cafe (Var)
Rainbow (Var)
St. Patrick's Day
Shamrock
Skyscraper
Snapper
Starboard Light
Symphony of Moist Joy
The Devil
Topper Cocktail
Vodka Grasshopper
Windsor
Zero Mint

Creme de Menthe (White)

All White Frappe
American Beauty Cocktail
American Punch
Antonio
Arise My Love
Barry
Brandy Mint Fizz
Brandt
Bustanby
Button Hook Cocktail
Castle Dip
Chocolate Rum
Cocktail Brugal
Coffee Hopper
Cognac Mint Frappe
Cold Deck Cocktail
Colonel Appleton Cocktail
Consolation
Cook's Town
Cool of the Evening
Coronation Cocktail (Var)
Creme de Gin
Culprit Fey
Deceiver
Dely's
(The) Denver Mint
Diana
Dixie
(The) Dobbs
Dodo
Dry Cold Deck
Ethel (Duffy)
Fallen Angel
Fall River
Fantasio
Flying Tiger Cocktail (Var)
Galliano L'Amore
Gangadine
Garden Starter
Gin Mint Fix
Gin Stinger
Glad Eye (Var)
Gossamer
Grenadine Cocktail
Happy Thought
Hoosier Honey
Hurricane
Italian Stinger
Jamaican Ginger (Var)
Jean de la Lune
Kahlua Supreme
(The) Kansas City Cutie
King's Men
Knock Out (or Knockdown)
Lady be Good
Lady Kahlua
Lafitte
Lake Side
Lochan Ora Breeze
(The) Louisville Stinger
Mango Mint
Medieval Candle
Metropole (Var)
Mexican Grasshopper
Mexican Stinger
Miami

Mickey Boy
Mickey Finn
Mint
Mint Cooler
Mixed Mocha Frappe
Mocha Mint
Monte Carlo Imperial Hiball
Newport
Old Fall River Line
Pall Mall
Peppermint Paddy (Patty)
Peridot
Picken's Punch
Pineapple Mint Cooler
Port Light Hiball
Pousse Cafe (Var)
Prince
Revelation
Rum Stinger
Scotch Cooler
Scotch Stinger
Shot In The Arm
Smedley
Snifter
Snoopy (Var)
Southern Pacific
Stars In Your Hair
Stinger
Stinger Royal
Third Rail (Var)
Tia Mint
Tipperary (Var)
Topper Cocktail (Var)
Trinity (Var)
Tuaca Stinger
Virgin
Vodka Stinger
Wally's Cocktail
Ward-Eight (VIII) (Var)
Wetback
White Cap
White Cloud
White Lady (Var)
White Spider
White Way
White Wing(s)
You Never Know

Creme de Noyeaux

A Lulu
Blister
Brandy Apricot Frappe
Carabini
Champagne Nut
Crawl
Fairbanks Cocktail (Var)
Golden Nut
Jockey Club
Lil' Nut
Lilly
Mikado (Var)
Monty
Monty Special
Old Etonian
Pink Almond
Pink Elephant
Pink Squirrel
Pousse Cafe (Var)
Sans Facon
Serpent's Sting
Vesper

Creme de Violette

Angel
Angel's Kiss (Var)
Angel's Wing(s) (Var)
Arsenic & Old Lace
Attention
Atty
Baby Kitty
Demeanor
Fizz a la Violette
Flag
Garden of Eden
Happy Thought
Irish Elegance
Joker
Lillian Russell
Pousse Cafe (Var)
Rainbow
Roulette
Snoopy (Var)
Sunrise (Var)
Violet Fizz

Creme de Yvette

Affinity Cocktail
American Punch (Var)
Angel's Blush
Angel's Delight
Angel's Kiss
Blue Devil Cocktail
Blue Moon
Blue Train
Bon Soir Hiball
Crystal Slipper Cocktail
Dely's
Double Arrow(head)
Eagle's (Dream)
Eve's Garden
French Tri Color
Lillian Waldorf
Orchid
Perpetual
Ping Pong (Var)
Pousse Cafe (Var)
Stars and Stripes
Trilby (Var)
Union Jack
Yale
Yankee Doodle
Yvette Cocktail
Yvette Victoria

Curacao (Blue)

Apollo 8
Blue Angel
Blue Bird
Blue Devil (Var)
Blue Flyer
Blue Hawaii
Blue Monday
Blues
Caucasian
Curacao Cooler
Dunk
Emerald Mist
(The) Exorcist

Curacao (Orange)

Adelle Special
After Dinner Cocktail
After Supper Cocktail
Alabama Cocktail
Ann Sheridan
Apache
Appendicitis
Appetizer (Var)
Approve
Apricot Lady
Aqueduct
Bacardi Punch
Barney Barnato
Baron
Bel-Aire
Bentote
Bermuda Bouquet
Berry Wall
Betsy Ross
Bijou Cocktail (Var)
Birdie
Blarney Stone Cocktail
Bombay Cocktail
Bonbini
Booster
Bosom Caresser
Brandy (Cocktail) (Var)
Brandy Champarelle
Brandy Cobbler
Brandy Crusta
Brandy Fix (Var)
Brandy Punch
Brandy Special
Breakfast Eggnog
Broken Spur Cocktail
Brown Shake
Bunny Bonanza
Byculla
Cafe Curacao
Canadian (Cocktail)
Canadian Old Fashioned
Canton
Canvas Back
Capetown
Cara Sposa
Casa Blanca
Casey's Cannonball
Champagne Buck
Champagne Cobbler
Champagne Punch
Champerelle
Chapel Hill
Charleston
Chatterly
Cheerio
Cherry Blossom
Chicago Cocktail
China
Chinese Cocktail
Church Parade

City Slicker
Claret Cocktail
Claret Cooler
Classic (or Classique) Cocktail
Cloudy with Showers
Club Forrest
Coffee Cocktail (Var)
Cola Cocktail
Columbia Skin
Combo
Commercial Club Gin
Old Fashioned
Conditioner
Coronation Cocktail (Var)
Country Gentleman
Coup de Cafard
Crawl
Creole (Var)
Cuban Presidente
Cuban Special Cocktail
Curacao Cocktail
Curacao Punch
Daiquiri (Var)
Damn the Weather
Derby Cocktail (Var)
Derby Fizz
Diablo
Dixie
Don't Give Up the Ship
Don't Go Near the Water
Dream Cocktail
Dunhill's Special
Duppy
Durkee Hiball
East Indian Cocktail
Easy Lady
Egg Sour
El Presidente
Empire Punch
Eskimo
Etchings
Ethyl (Duffy)
Evans
Eye Opener
Fair & Warmer Cocktail
Fancy
Fancy Brandy
Fancy Gin
Fancy Whiskey Cocktail
Fare Thee Well
Fedora Punch
Five Fifteen
Flag
Floridan (Var)
Flying Dutchman
Flying Fish
Fox Trot
French Curacao Frappe
French Orange
(The) Gaslight
Gin Aloha
Gin Blind
Gin Southern (Var)
Gloom Chaser
(The) Good Life
Granada
Green Room
Green Star
Guards
Hakam
H and H
Harpo's Special
Havana Rainbow Plus
Hawaiian
Hobby
Hobson
Honeymoon Cocktail
Hoover
Hot Light
Hot Locomotive
Hula Hula
Imperial Delight
Imperial Punch
Irish Cocktail
Irish Fizz
Irish Whiskey Cocktail
Jade
Jamaican Ginger
Jamaican Granite
Johnnie (Mack)
Josette
Journalist
Kingston (Heights) (Var)
Kiss Me Quick Hiball
Knickerbocker Special
Ladies Sub Bourbon
Lair's Cocktail
Locomotive
(The) Lucie
Magnolia
Maiden's Blush (or
Delight)
Maiden's Kiss
Mai Tai
Malibu
Mandarin
Mangann
Martinez Cocktail (Var)
Maurice (Var)
Mc Clelland
Mexican Mother
Mickey (or Mickie)
Midnight
Miguel Ligero
Mikado
Milk Punch (Var)
Millie
Millionaire
(The) Minneapolis Hustler
Mister Ernie Sutton's
Gin Blind
Monkey
Montigni
Morning
Morning Glory
Morning Rose
Mrs. Solomon
Mud Pie
Napoleon
Negrita Grog
Netherland
Newberry
Newton's Apple Cocktail
Night Cap
Nine Pick
Nineteen Fourteen
Number 6
Nuptial
Old Fashioned (Var)
Old Fashioned Appetizer
Old Time Appetizer
Olympic
Orange Champagne
Orange Cooler
Orange Flower
Oriental
Palms
Panther's Breath
Parisian Blonde
Parisien
Park Avenue
Pegu Club
Peppermint Stick
Peter Tower
Phyllis
Pick Me Up (Var)
Picon Curacao Hiball
Ping Pong (Var)
Planter's Punch (Var)
Platinum Blonde
Platoon
Pluie d'Or
Polly's Special
Pondo Punch
Port & Sherry Cobbler
Port Cocktail (Var)
Port of San Juan
Port Wine Cobbler (var)
Port Wine Cocktail (Var)
Pousse Cafe (Var)
Prince of Wales
Queen Bee
Queen Elizabeth (Var)
Rainbow (Var)
Regent Punch (Var)
Rhett Butler
Roman Punch (Var)
Rosy Dawn
Rototo
Ruby Punch
Rum Curacao Cooler
Rum Fix
Rum Kum
Rum Punch
Sand Grogg
San Diego
San Sebastian
Santa Cruz Rum Daisey
Santiago (Var)
Satan's Whiskers
(Curled)
Sauterne Punch
Schnozzle
Scotch Orange Fix
Sir Charles Punch
Sir Walter
Sloppy Joe's Cocktail
Snyder
Soother
Southern Cross
Southern Gin Cocktail
South Sea
Soyer au Champagne Cocktail
Spanish Town

Star Cocktail
Starlight
Sun Cocktail
Sutton's Gin Blind
Tago
Tango
Temptation
Tequila Sunrise (Var)
The Chimp in Orbit
Third Rail (Var)
Three Fourths
Tortuga
Treasure Island Special
Tropical (Var)
Tropical Itch
Tropical Treasure
Vermouth Curacao
Wallick
Weesuer (Special)
Whip
Whiskey Cobbler
Whiskey Curacao Fizz
Whiskey Daisey (Var)
Whiskey Punch (Var)
Whiskey Swizzle
White Lion (Var)
White Shoulder
William of Orange
Will Rogers
W. Johnson Quinn
Yes and No
Young Man
Zephr

Drambuie

Amabile Beone
Bobby Burns Cocktail (Var)
Bonnie Prince
Bonnie Prince (Charlie)
Brandy Fino
Dundee
Falkland Island Warmer
Flaming Hooker
(The) Gaslight
Golden Glow
Hot Dram(buie Toddy)
Hot Scotch (Var)
Hot Toddy, Special
Kiss from Heaven
Knucklebuster
Mackinnon
Madelaine
Millie
Pousse Cafe (Var)
Prince Edward
Rob Roy Holiday Style
Rusty Nail

Dubonnet

Alfonso
Ante
Apparent
Appetizer
Bacardidub
Barney Barnato
Bently
Biltong
Biribie
Blackthorn
Bob Dandy
Bon Appetit
Bushranger
Butterfly
B.V.D. (Var)
Cabaret Cocktail (Var)
Canadian Stave
Cape Cocktail
Capetown
Charleston (Var)
Chocolate Soldier
Coronation Cocktail
Crux
Da' Barry
Dandy
Deshler
Diabolo
Diki
Dolores (Var)
Don't Give Up the Ship
Dubonnet
Dubonnet Apple
Dubonnet Cocktail
Dubonnet Fizz
Dubonnet Hiball
Dubonnet Manhattan
Elephant's Ear
Fair & Warmer Cocktail (Var)
French Manhattan
French Wench
Home on the Range
Jabberwock
Jackson
Jimmy Blanc
Jobourg
Kiss
Kiss Like Wine
Lafayette
Mangann
Marble Hill
Mary Ann
Mary Garden
Mary Jane
May Flower
Merry Widow(er) (Var)
Metropole (Var)
Modder (River) Cocktail
Moonraker
Napoleon
Nightmare
Nude Eel
Old Fashioned Appetizer
Old Time Appetizer
Oom Paul
Opera
Peggy
Perpignan
Phoebe (Snow)
Picasso
Piccad
Pick Me Up
Princess Mary's Pride
Red Robbin
Revivia
Royal Cocktail (Var)
Rum Dubonnet
Salome
Sanctuary
San Diego
Saratoga (Var)
Savoy
Savoy Hotel Special (Var)
Six Cylinder
Soul Kiss
Sourire Commercial
Spion & Kop
Submarine
Swiss
Temptation
Tequila Dub
Trannsvaal
Trois Rivieries
Upstairs
Velvet
Vendome
Wedding Belle(s)
Weep No More
Zaza (Var)

Eggnogs

See Baltimore, Boston, Bourbon, Brandy, Breakfast, California, Cider, General Harrison's, Hot, Italian, McGregor's, Sherry, Whiskey Eggnogs.

"Eggnog" has several possible origins. "Noggin" was a small English drinking vessel; "Nog" was a small portion of drink, usually a strong ale; and the combination of "egg" and "grogg" was known at least as early as 1775 in America.

Falernum

Captain's Blood
Chablis Cooler
Claret Rum Cooler
Floridan
Frosty Dawn
Georgia Rum Cooler
Golden Gate (Var)
Jamaican Ginger (Var)
Key Cocktail
Lemon Rum Cooler
Mai Tai
Morro
Navy Grog
Port Antonio
Port Maria
Royal Bermuda (Yacht Club)
Rum Collins
Rum Swizzle
San Souci
White Lion
Zombie

Fernet Branca

Bonsoni
(The) Dobbs
Don't Give Up the Ship

Fanciulli
Fernet Branca Cocktail
Fifth Avenue (Var)
Franciulli
Hanky Panky
Imperial Delight
Italian
King Cole
Napoleon
Pick Up
(The) Sputnek
Stomach Reviver
Toronto
Yodel Hiball

Fraise, Creme de (see Strawberry Liqueur)

Frambosie (Raspberry Liqueur)

Gangadine
Land's End
Parisien
Queen Charlotte Cooler
Reviver Cooler
Rose in June Fizz

Galliano

A Lulu
Ambrosia
Angelino
Apollo 8
Apollo Moon Maiden
Aruba Trade Wind
Auburn
Banana Italiano
Barracuda
Beano
Blue Hawaii
Bossa Nova Special
Bronx Discotheque
Bumble Bee Stinger
Cactus Banger
Cafe Galliano
Calm Voyage
Camel Juice
Candy
Cappuccino Coffee
Carabini
Caribbean
Cavalier
Charley Goodleg
Chevoney
Chocolate Orange Frappe
Coffee Cooler
Coffee Nero
Coffee Royale
Cranberry Delight
Creole (Var)
Cuban Banger
Don Luis
Dumb Denny
Dunk
Edie Cafe
Fantasia
Flambe
Florida
Flying Tiger Cocktail (Var)
Frangi Pangi
Freddy Fudpucker
Freddy's Special
G and C
Galaxy
Galliano Gimlet
Galliano L'Amore
Galliano Islander
Galliano Margarita
Galliano Mejicano
Galliano Milkshake
Galliano Mist
Galliano Screwdriver
Galliano Toddy
Galliantini
Gallice
Garden Starter
Gay Galliano
Gim Galli
Golden Apple
Golden Bunny
Golden Cadillac
Golden Chain
Golden Dragon
Golden Dream
Golden Eagle
Golden Earring(s)
Golden Fizz (Var)
Golden Freeze Collins
Golden Frog
Golden Glow
Golden Gopher
Golden Haze
Golden Lillie
Golden Nut
Golden Screw
Golden Sting Ray
Goldfinger
Green Mist
Green Snatcher
Harbor Light
Hard Four
Harvard Special
Harvey Wallbanger
Hawaiian Screwdriver
Heartbeat
Homestead (Var)
Hoosier Honey
Hot Spot
International Stinger
Irish Dream
Island in the Sun
I.T. (Italian Tea)
Italian Eggnog
Italian Heather
Italian Martini
Italian Orange Blossom
Italian Stallion
Italian Stinger
Italian Streaker
Italian Zinger
Jonkanoo Screwdriver
Jump Up and Kiss Me
Kentucky Wonder
Kim
King's Men
Las Vegas
Le Maschere
Liano
Makalle'
Maximillian
Mexican Banger
Milano
Mingo's Delight
Moon Dust
Morning Mist
Naples Delight
Napoli
Newport
New Yorker (Var)
Obeah Princess
Old Charles
Old Smoothie
Orange Cadillac
Palm Beach
Perpignan
Picca
Pineapple Cooler (Var)
Pink Elephant
Portofino Cocktail
Pousse Cafe (Var)
Powerhouse
Primavera
Princess Dream
Raffaello
Rapunsil
Recruit
Roco Lliano
Riviera
Roman Coffee
Rome Beauty
Roulette
Ruby
Rum Rummy
Russian Roulette
St. Vincent
Salt Lake Special
Sammy
San Souci
Scotch Frog
Serpent's Sting
Sheraton Sherazade
Silver Dawn
Skier's Smoothie
Skippy
Slow Comfortable Screw Up Against the Wall
Sloe Screw Up Against the Wall
Smedley
Snifter
Snoopy
Snow Drop
Snowflake
Soft Touch
Southern Dream
Southern Gal
Southern Pines
Spanish Rocket
Sparkling Galliano
Stella Roma
Suissesse Milanese
Sunrise
Sunset
Terrazza
Three Faces

Tropicale
Tropical Treasure
Tropicana
Tropicana Belle
Tuacian
Tyrol
Unie K
Upstarter
Viking
Villa Roma
Volare
Vonnie's Delight
West Indies Yellow Bird
White Mink
White Mule
Willawa
Windmill
Yellow Bird
Yellow Diamond
Yellow Monkey

Gin

Abbey Cocktail
Absinthe and Egg
Absinthe Special
Acacia
Ace
Adam and Eve
Addison
Adios Amigos
Admiral Cocktail (Var)
Agonie
Ainsworth Cocktail
Alabama Fizz
Alaska Fizz
Alaska Cocktail
Albemarle Fizz
Alexander
Alexander Cocktail
Alexander's Sister Cocktail
Alexandra
Alfonso Special
Alice Mine
Allen Cocktail (Allen Special)
Allies Cocktail
Alligator
Amarosa
Amber Dream
Ambrosia
American Fizz
Amer Picon Cooler
Amsterdam
Angel Face
Angler's Cocktail
Anisette Cocktail
Announcer
Antonio
Ants in the Pants
Apache
Apparent
Appendectomy
Appendicits
Appetizer (Var)
Apple Cocktail
Apple Jack Daisy (Var)
Apricot
Apricot Anise Fizz
Apricot Cocktail
Argentina Cocktail
Army Cocktail
Arsenic & Old Lace
Artillery
Astor
Astoria Asylum Cocktail
Atta Boy
Attention
Atty
Automobile
Aviation
Aziz
Babbie's Special Cocktail
Baby Fingers
Bacardi Silver
Bacardi Special
Bachelor's Bait
Bald Head
Ballantine's Cocktail
Barbara West
Barbary Coast
Barbary Coast Hiball
Barcelona Fizz
Barking Dog
Barnum (Was Right)
Baron
Barry
Barton (Special)
Bayard Fizz
Beauty Spot Cocktail
Beau Arts
Bebbo
Beck
Bee's Knees
Bel-Aire
Belmont Cocktail
Bennett Cocktail
Berliner
Bermuda
Bermuda Bouquet
Bermuda Hiball
Bermuda Rose Cocktail
Berry
Berry Wall
Best Home Made
Betty
Betty James
Bich's (Special)
Bidou
Biffy Cocktail
Bijou Cocktail
Bill Lyken's Delight
Billy Taylor
Biltong
Bimini
Bimini Cooler
Bird of Paradise Fizz
Biribie
Biscayne
Biter Cocktail
Bitter
Bitter Lemon Cooler
Blackjack (Var)
Blackout
Blackthorn
Blenton
Blister
Blood Bronx Cocktail
Bloodhound
Blossom
(The) Blowtorch
Blue Bird
Blue Devil Cocktail
Blue Flyer
Blue Moon
Blue Train
Bogey
Bon Appetit
Bonnie Prince
Boomerang (Var)
Bootleg Fizz
Boston Bullet
Boston Club
Boston Cocktail
Bostonian
Boulevard
Boxcar
Brandtini
Breakfast
Brittany
Broadway Special
Broken Spur Cocktail (Var)
Bronx Cocktail
Bronx Discotheque
Bronx Golden Cocktail
Bronx Pineapple Cocktail
Bronx River
Bronx Silver Cocktail
(or Oriental)
Bronx Terrace
Brown Cocktail
Buby
Buck's Fizz
Bulldog Cocktail
Bulldog Cooler
Bulldog Hiball
Bumper
Bunny Hug
B.V.D. (Var)
Byrrh Special
Cabaret Cocktail
Cafe de Paris Cocktail
Caliente Cocktail
Camparinete
Campden
Campexport
Canvas Back
Cape Cocktail
Caprice
Cardinal
Carib
Caruso
Casino Cocktail
Cason Cocktail
Cat's Eye
Ceon De Pau Cocktail
Ce Soir Ou Jamais
C'Est Vert, Mais Juste
C.F.H.
Champagne Buck
Chanticler
Chappelle
Charleston
Charley Pie

Charlie Lindberg
Charlie O.
Charme de Paris
Chatham
Chatterly
Chauncey
Chelsea Sidecar
Cherry Cobbler
Cherry Julep
Cherry Sling (Var)
Chicago Martini
China Clipper
Chinatown
Chocolate Soldier
Chorus Lady (or Girl)
Christophe
Church Parade
Claridge Cocktail
Cloister
Cloudy with Showers
Clover Club Cocktail
Clover Club Royal
Clover Leaf
Club Cocktail
Cockney
Cocktail Maison
Coconut Grove
Coconut Gin
Cointreau Cocktail
Cola Cocktail
(The) Colonel's Big One
Colonial Cocktail
Colony
Come Again
Commercial Club Gin
Old Fashioned
Confidential Cocktail
(The) Connecticut Bullfrog
Consolation
Cook's Town
Cooperstown Cocktail
Copenhagen
Coral (Var)
Cordial Medoc Cocktail
Cordial Medoc Sour (Var)
Cordova
Cornell Cocktail
Cornell Special
Coronation Cocktail
Coronet
Corpse Reviver (Var)
Cota
Cote D'Amerand
Count Currey
Coup de Cafard
Coupe de Roules
Cream Fizz
Creme de Gin
Creole
Crimson Cocktail
Crocker
Crystal Slipper Cocktail
Cubano
Cucumber
Culprit Fey
Curacao Cocktail
Cutest One
Damn the Weather
Danish Gin Fizz
Darb Cocktail
Darby Cocktail
Deceiver
Dech Gerard's Cocktail
Deep Sea
Delmonico
Dely's
Demeanor
Dempsey
Depth Charge
Derby Cocktail
Dernier Round
Desert Cooler
Desert Dream
Destiny
Devonia
Dewey
D.F.
Diabolo
Diamond Cocktail
Diamond Fizz
Diamond Head
Diana
Dick Jr.
Diki
Dixie (Var)
Dixie Punch
Do be Careful
Doctor Cook
Dr. Fink
Doctor Monohan
Dodge Special
Dodo
Dog's Nose
Dolly O'Dare
D.O.M. Cocktail
Donald H.
Don't Give Up the Ship
Dorothy's Delight
Double Standard Sour
Douglas
Dream Cocktail (Var)
Dronda
Dry Martini
Du Barry Cocktail
Dubonnet Cocktail
Duck Under
Dumb Denny
Dundee
Dunhill's Special
Dunk
Duplex
Dusty Martini
Eagle's (Dream)
Earthquake
Eau du Nil Cocktail
Eclipse
Eddie Brown
Edith Day
Elegant
Elephant's Ear
Elephants Sometimes Forget
El Guarani
Elk
Emerald
Emerald Isle
Emergency
Emerson
Empire
English Hiball
English Mule
English Rose
E. Nos (or Enos)
Erin
Eton (Blazer) Hiball
Eureka
Everything But
Fairbanks Cocktail
Fairy Belle
Fallen Angel
Fall River
Fancy Gin
Fandango
Fantasio
Fare Thee Well
Farmer's Cocktail
Fascinator
Favourite Cocktail
Fernet Branca Cocktail
Fibber McGee
Fifth Avenue (Var)
Fifty Fifty
Fin de Siecle Cocktail
Fine and Dandy
Fino Martini
Fino Rickey
Fitchette
Fizz a la Violette
Flamingo
Floor Polish
Floradora Cooler
Florida
Florida Special (Var)
Floridan (Var)
Flying Dutchman
Flying Fish
Flying High
Flying Tiger Cocktail
Fog Cutter
Foggy Day
Fog Horn
Fourth Degree
Fraise Fizz
Francis
Frankenjack
Frank's Special
Frank's Special Fizz
Freddy's Special
Free Silver
French
French Kiss
French Rose
French 75
Frobischer
Froth Blower
Frou Frou
Fun and Games
Gangadine
Gasper
Gene Corrie
Gene Tunney
Genever Cocktail
Genoa
Gibson
Gibson Girl

Gilded Lady
Gilroy
Gimblet
Gimlet
Gimlet Hiball
Gin
Gin Alexander
Gin Aloha
Gin and Bitters
Gin and Campari
Gin and Cape
Gin and French
Gin and It
Gin and Lime
Sin and Sin
Gin and Tonic
Gin Aquavit
Gin Bensangaree
Gin Blind
Gin Brace
Gin Buck
Gin Cassis
Gin Cobbler
Gin Cocktail
Gin Cooler
Gin Crusta
Gin Cup
Gin Daiquiri
Gin Daisy
Gin Fix
Gin Fizz
Gin Gimlet
Ginger Fizz
Ginguivitis
Gin Hiball
Gin Ho
Gin Julep
Ginka
Gin Milk Punch
Gin Mint Fix
Gin Mint Punch
Gin Old Fashioned
Gin Orangatan
Gin Puff
Gin Punch
Gin Rickey
Gin Sangaree
Gin Scaffa
Ginsicle
Gin Sidecar
Gin Sling
Gin Smash
Gin Sour
Gin Southern
Gin Squirt
Gin Stinger
Gin Swizzle
Gin Toddy
Gin Toddy (Hot)
Gin Zoom
Gloom Raiser
Gloria
Gloriana
Golden Cliper
Golden Dawn
Golden Ermine
Golden Fizz
Golden Gate
Golden Girl
Golden Glow
Golden Hornet
Gold Ermine
Goldfish
Golf
Good Morning Fizz
Gordon
Gossamer
Gradeal (Special)
Grand Bretagna
Grand Royal
Grand Royal Fizz
Grand Slam (Var)
Grandville
Grapefruit Cocktail
Grape Vine
Great Secret
Greenback
Greenbriar (Var)
Green Devil
Green Dragon
Green Fizz
Green Jade
Green Swizzle
Grenadine Cocktail
Grenadine Fizz
Guards
Gunga Din
Gypsy
Hakam
H and H
Hanky Panky
Harlem Cocktail
Harrity
Harrovian
Harry's
Hasty Cocktail
Havana (Var)
Have a Heart
Hawaii
Hawaiian
Headlong Hall
Hearst
Helen's Own
He Loves Me
Hi HO
Hilliard
Hillsboro
Hillycroft Cooler
Hobby
Hocus Pocus
Hoffman House
Hoffman House Fizz
Holland House
Holland House Fizz
Homestead
Honeydew Cooler
Hong Kong
Honolulu
Honolulu Cafe'
Horse Shoe
Horse's Neck (With a Kick) (Var)
Hotel Plaza
Hot Gin
Hot Sangaree(s)
Hot Sling(s)
Hot Toddy
H.P.W.
H.R.W.
Huapala
Hudson Bay
Hugo Rickey
Hugo Special
Hula Hula
Hurricane
Inca
Income Tax Cocktail
Indispensable
Iris (Var)
Isabelita
Italian Martini
Jabberwock
Jack Dempsey
Jack Kearns
Jack Pine
Jack Sloat
Jackson
Jack Withers
Jamaican Ginger (Var)
Jamaican Glow
Japanese (Var)
Java Cooler
Jewel
Jeyplak
Jimmy Blanc
Jinx
Jockey Club
John Collins
Jorio
J.O.S.
Joulouville
Journalist
Jubilee Fizz
Judge Jr.
Judgette
June Bride
Jungle
Juniper
Jupiter
Kahlua Martini
Kaiser
Katinka
K.C.B.
Key Cocktail
Kina
Kingston (Heights) (Var)
Kiss
Kiss in the Dark
Kitchen Sink
Knickerbocker
Knock Out (Or Knockdown)
Kola Cocktail
Kummel Cocktail
Kup's Indispensable
Ladies Choice
Lady Finger
Lady Love Fizz
Lafitte
Lamb's Club
L'Amour Cocktail
Land Lady
La Negressa Blonde
Lasky
Last Kiss
Last Round

Laughing Soup
Leap Frog Hiball
Leap Year
Leave it to Me
Lemon squash
Leo Special
Les Petit Pois Cocktail
Liar's Cocktail
Licia Albanese
Lillet Cocktail
Lil' Nut
Lilly
Lime Rickey
Lion Tamer
Little Devil
London
London Buck
London Fog
Lone Tree
Lone Tree Cooler
Long Tom Cooler
Lord Suffolk
Loud Speaker
Louis
Louis Special
Love Cocktail
Lover's Delight (Var)
Lovum' and Leavem'
Lucien Gaudin
Luigi
Lutkins Special
Ma Cherie
Macka
Madam Lou
Magnolia Blossom
Mah Jongg
Maiden's Blush (or Delight)
Maiden's Prayer
Major Bailey
Mamie's Sister
Mamie Taylor (Var)
Mandarin
Mangann
Manila Fizz
Marble Hill
Margaes Cocktail
Marguerite
Margurite Fizz
Marny
Marsala Martini
Martinez Cocktail
Martini
Martini (Dry)
Martini (Extra Dry)
Martini (Medium)
Martini (Sweet)
Martini Holland Style
Mary Jane
Mary Rose
Matinee
Maurice
Max Baer
Maxim
Maxi Millian
Mayaka Hotel Special
Mayfair
Mecca
Medford
Melon
Menlo Club
Merry Go Round
Merry Widow(er)
Mickey Boy
Mickey Finn
Middletown
Midnight (Var)
Milano
Millionaire (Var)
Minnehaha
Mint
Mint Collins
Minted Gin
Mint Gin Cocktail
Mint Julep
Miracle
Mississippi Mule
Missouri Mule
Mister Ernie Sutton's Gin Blind
Mister Manhattan
M.J.
Modder (River) Cocktail
Moldau
Moll
Molly Picon
Monkey Gland
Monte Carlo Imperial Hiball
Montmarte
Montpelier
Montreal Club Bouncer
Montreal Gin Sour
Mood Indigo
Moonlight
Moon Ray Cocktail
Moonshine
Moor
Morning Glory (Var)
Morning Glory Daisy
Morro
Mother
Mother's Milk
Moulin Rouge
Move Over
Movie Lot
Mule
Mule Hind Leg
Mustapha
My Cocktail
My Own
Napa Hiball
Napoleon
Naval Cocktail
Negroni
Negronis
Newberry
New Orleans Gin Fizz
New Yorker (Var)
Nicky's Fizz
Nightmare
Nineteen
Nineteen Fourteen
Nineteen Pick Me Up
Nineteen Twenty
Nineteen Twenty Hiball
Noon
Normandy
North Pole
Nude Eel
Number 3
Number 6
Nuptial
Oasis Cooler
Ocean Shore
Old Etonian
Old Fall River Line
Old Puss
Old Tom
Old Vermont
Olivette
Olympic (Var)
One Exciting Night
One of Mine
One Spot
Opal
Opera
Orange Cocktail
Orange Bloom
Orange Blossom
Orange Blossom Cooler
Orange Buck
Orange Fizz
Orange Gin Collins
Orange Gin Fizz
Orange Gin Hiball
Orange Gin Rickey
Orange Martini
Orange Oasis
Orange Smile
Orchid
Orgeat Cocktail
Oriental (Var)
Oronoff
Pacemaker
Pacific
Paisley Martini
Pale Deacon
Palisades
Pall Mall
Palm Beach Special
Palms
Pancho Villa
Papaya Sling
Paradise
Parfait Amour Cocktail
Paris
Parisian
Park Avenue
Passenger List
Passion Fruit Cooler
Passipe
Pat Bra
Pat's Special
Peach Blossom
Peach Blow Fizz
Peck
Pediatrician
Peggy
Pegu Club
Penang
Pendennis
Perfect
Perfection
Perfect Royal
Peridot
Pernod Martini
Personality

Peter Arno
Peter Pan
Peto
Piccad
Picadilly
Pineapple Cocktail (Var)
Pineapple Mint Cooler
Pink Baby
Pink Garter
Pink Gin
Pink Goody
Pink Lady
Pink Lady Fizz
Pink Pussycat
Pink Rose
Pink Rose Fizz
Pink Top
Pinky
Pironetter
Platoon
Plaza
Pluie d'Or
Plush HOrse
Plymouth Cocktail
Poet's Dream
Polish Sidecar
Polly
Pollyana
Polo
Polynesian Hurricane
Polynesian Sling
Pompana
Pom Pom
Pooh Bah
Poppy
Portofino Cocktail
(S.S. Homeric)
Prarie Chicken
Prescription
Prima Vera
Primavera
Prince of Wales (Var)
Prince's Cocktail
Princess Mary
Prince's Smile
Princeton
Prohibition
Pruneaux
Prunella
Prunella Alexander
Punt e Mes Negroni
Puritan
Queen
Queen Elizabeth
Queen's
Queen's Peg
Racquet Club
R.C.A. Special
Raffles Hotel Sling
Raidme
Ra Mon (Newton)
Ramos Fizz
Ramos Fizz a la Kahlua
Ranger
Raspberry
Raspberry Hiball
Rattler
Red Cloud
Red Lion
Red Swizzle
Remsen Cooler
Renaissance
Rendezvous
Resolute
Retreat From Moscow
Revigorator
Revivia
Rex
Richmond
Rickey Fizz
Robert E. Lee Cooler
Rocky Dune
Rocky Green Dragon
Roe A Coe
Roller Derby
Rolls Roya
Rolls Royce
Roma
Roman Cooler
Roman Froullati
Rosa
Rose Cocktail
Rose du Boy
Rose in June Fizz
Roselyn
Rose Marie
Rosington
Rosy
Rosy Dawn
Rosy Deacon
Roulette
Royal Cocktail
Royal Clover Club
Royal (Gin) Fizz
Royal Rickey
Royal Romance
Royal Smile
Ruby (Var)
Ruby Rangoon
Rum and Gin
Rumola
Russian
St. Lo
St. Mark
St. Vincent
Saketini
Salome
Salt Lake Special
Salty Dog (Var)
Sangaree
Sand Martin
San Sebastian
Sardi's Delight
Satin's Whiskers (straight)
Savannah
Savoy
Savoy Hotel Rickey
Savoy Hotel Special
Schnozzle
Scorpion (Var)
Seaboard
Sea Breeze (Cooler)
Self Starter
Sensation
Seventh Heaven
Seventh Regiment
Seville
Shady Grove (Cooler)
Shaluta
Shamrock (Var)
Sheik's Breath
Sherry Cocktail (Var)
Silver Cocktail
Silver Bullet
Silver Dawn
Silver Fizz
Silver King
Silver Stallion (Fizz)
Silver Streak
Singapore Sling
Six Cylinder
Six Degree
Six o Six
Skip and Go Naked
Skipper
Slam (Var)
Sleepy Hollow
Small Dinger
Smile
Smiler
(The) Smoothie
Snapper
Snicker
Snoopy (Var)
Snowball
Snyder
Society
Sol Y Sombra
(Sun & Shade)
Some Mother
Sonza's (Wilson)
So So
Sourire Commercial
Sour Kisses
South Camp Special
Southern Bride
Southern Gin Cocktail
Southern Pines
South Side
South Side Fizz
Spartan
Spencer
Sphinx
Spring Cocktail
Spring Feeling
Stanley
Star Cocktail (Var)
Starboard Light
Starlight
Star Daisey
Stars in Your Hair
Stella Roma
Stolen Kisses
Straight Law
Straits Sling
Strawberry Cream Cooler
Strawberry Swig
Strawberry Vermouth Cooler
Strega Fizz
Strega Sour
Strike's Off
Submarine
Sudan Cooler
Suffering Haole

Summer Time
Sunshine
Sun Trap
Sutton's Gin Blind
Swan
Sweet Dream(s)
Sweet Patootie
Sweetie Pie
Swing High, Swing Low
Tago
Tahiti Typhoon
Tailspin
Take It or Leave It
Tamarind Punch
Tammany
Tampa
Tango
Tender
Ten Strike
Ten Ton (Tenton) Cocktail (Var)
Terry Sloan Cooler
Texas Fizz
Texas Ranger
Texas Special
Tex Collins
Thanksgiving (day) Special
The Smoothie
Third Degree
Three Stripes
Thunderclap
Tidbit
Tin Wedding
Tipperary (Var)
Tiptoes
Tobago
Tom Collins
Torpedo
Trannsvaal
Trilby (Var)
Trinity
Trio
Triplice
Tropical Fizz
Tropicana Belle
Tropic Jinks
Turf
Turret
Tuxedo (Var)
Twin Six
Ulanda
Undertaker's Cocktail
Une Ide'e
Union Jack
Union League
Up In the Air
Upissippi
Vampire
Van
Vancouver
Velocity
Velvet
Velvet Hammer (Var)
Vendome
Verboten
Veritas
Vermont Cocktail
Vermont Triple Sec
Vesper
Vicomte
Victor
Vie Rose
Violet Fizz
Virgin
Vladivostock Virgin
Volga
Waikiki Beachcomber
Wailuc
Waldorf
Wallick
Wally's Cocktail
Warday's (War Days)
Warden
Watermelon Cassis
Waverly
Wax
Webster
Wedding Belle(s)
Weesuer (Special)
Weissmuller
Welcome (Stranger)
Wellington
Wembley
Westbrook
Western Rose
West Indian
Wetback
What the Hell
White Cocktail
White Baby
White Cap
White Cargo
White Elephant
White Flame
White Lady
White Lily
White Pelican
White Plush (Var)
White Rose
White Way
White Wing(s)
Whizz Doodle
Why Mary
Why Not
Wild Oat(s)
Wild Rose
Wilson Special
Winchell
Windsor
Wonder
Woodstock
Xanthia
XYZ Cocktail (Var)
Yatching Club
Yale
Yankee Doodle
Yellow Daisey
Yellow Diamond
Yellow Fingers
Yellow Glow
Yellow Rattler
Yokohama
Yolanda
Yup
Yvette Cocktail
Zanzibar
Zaza
Zenith (Cooler)
Zooms

Ginger (or Ginger Flavored) Brandy

Apple & Ginger Cocktail
Apple Ginger Fix
Brandied Ginger
Buttered Bourgin
Byculla
Chatham
Cherry Ginger Frappe
Fan Tan
Flu
Grenadier
La ma Done
Southern Ginger

Ginger Wine

Apple Ginger Sangaree
Commonwealth
English Mule
Grenadier
Havelock Hiball
Hot Spot
Mac (Whiskey)

Grand Marnier

Alfonso Special
Alice Mine
Ants in the Pants
Appendectomy
Arline My Love
Aruba Trade Wind
Batiste
Biribie
Cafe Diable
Champagne Old Fashioned
Charlie O.
Chevoney
Coffee Grand
Danny's Special
Diki
Elegant
Francis
French Kiss
Gallice
Georgia
Gloom Chaser
Graba Vodka
(The) Grand Apple
Grand Plum
Grandville
Itchy Bitchy
Larchmont
Lead Balloon
Liano
Louis
(The) Lucie
Marny
Millie
My Cocktail
Neapolitan
Paris
Pink Top

Pironetter
Plush Horse
Primos
Prince George
Raffaello
Red Lion
Rosa (Var)
Rose Cocktail (Var)
Royal Romance
Satin's Whiskers (straight)
Snoopy
Up To Date
Van
Vodka Grand
Yellow Daisey

Honey

Bebbo
(The) Bee Bee
Beehive
Bee's Kiss
Bee's Knees
Black Stripe
Brandy Zoom
Brooklynite
Brown Derby (Var)
De Rigueur
Gigola
Gin Zoom
Grapefruit Nog
Hair of the Dog
Honeybee
Honeysuckle
Hot Locomotive
Independence Swizzle
Jamaican Honey Bee
Locomotive
Olson
Rum Zoom
Scotch Sangaree
Scotch Solace
Sherried Scotch
Soft Touch
Tahitian Honey Bee
Tex Collins
Whiskey Zoom

Ice Cream (also see Sherbert)

Chevoney
Cocoa Rickey
Coffee Cooler (Var)
Eskimo
French Twist
Galliano Milkshake
Instant Eggnog
Islander
Kahlua Border Shake
Kahlua Supreme
Monty Special
Rum Mocha
Silver Stallion (Fizz)
Southern Dream
Soyer au Champagne Cocktail
Tidbit
Topper Cocktail
Vanilla Cooler
White Cargo
White Mink

Irish Mist

Cold Irish Coffee
Copper Mist
Emerald Mist
Ginger Mist
Irish Can Sang(aree)
Irish Coffee Supreme
Milk & Honey
Orange Mist

Irish Whiskey

Blackthorn (Var)
Blarney Cocktail
Blarney Stone Cocktail
Brainstorm
Cameron's Kick Cocktail
Cold Irish Coffee
Erin's Irish
Everybody's Irish Cocktail
Green Eyed Monster
Hot Irish
Irish Cocktail
Irish Coffee
Irish Coffee Deluxe
Irish Coffee Supreme
Irish Coffee a la Kahlua
Irish Cooler
Irish Fix
Irish Fizz
Irish Rickey
Irish Rose
Irish Shillelagh
Irish Whiskey Cocktail
Irish Whiskey Hiball
John Wood
Keoke Coffee
Kerry Cooler
Paddy
(The) Red Devil
Rory O' More
St. Patrick's Day
Serpent's Tooth
Shamrock
Shillelagh
Tipperary
Tom Moore
Wild Eyed Rose

Kirsch (and Kirschwasser)

Acacia
Albertine
Alsace Lorraine
Arline My Love
Blackjack
Blackthorn
Cafe Kirsch
Cassis Kirsch Hiball
Cat's Eye
Champagne Fraise
Charleston
Cherry Daiquiri
Cherry Ginger Frappe
Colorado
Croisette
Danish Gin Fizz
Don Luis
Eton (Blazer) Hiball
Flash
Florida (Var)
French
French Cherry
French Foam
Frozen Aquavit
Goat's Delight
Grand Bretagna (Var)
Green Star
Hong Kong (Var)
H.P.W. (Var)
K.C.B.
Krischcass
Kirsch Hiball
Kirsch Rickey
Lady Finger
Lillane
Lollypop
Maragato
May Cocktail
Moonlight
New Orleans Gin Fizz (Var)
Nineteen
Nineteen Twenty
Nuptial
Once More
Oronoff
Ostend Fizz
Parachute Cooler
Pink Almond
Pink Lemonade
Polichinelle Hiball
Pomponette
Pousse Cafe
Raspberry
Recruit
Rendezvous
Rocky Dune
Rosa
Rose Cocktail (Var)
Rose du Boy
Silver Kirsch
Six Degree
Strawberry Blonde
Strawberry Kiss
Svetlana
Swiss
Tahoe
Tiptoes
Vie Rose
Wild Oat(s)

Kummel

Alice
Alice Mine (Var)
Allies Cocktail
Aquavit Rickey
Berliner
Coexistence Collins
Cubano
Currier

Foxhound
Green Dragon
John Wood
Kaiser
K.C.B.
Kingston (Heights)
Knickerbein (Var)
Knickerbine
Kummel Cocktail
Ladies Choice
La Ma Done
Doensky
Lupe Velez
Mexicano
Pluie d'Or
Pousse Cafe (Var)
Quelle Vie
Retreat from Moscow
Revelation
Rum & Fruit
Russian Punch
Serpent's Tooth
Silver Bullet
Silver Streak
Six Degree
St. Moritz
Stomach Reviver
Surprised
Ten Ton (Tenton) Cocktail (Var)
Tovarich
Wanda
White Wine Cooler

Lime Liqueur

Lime Daiquiri
Lime Demi Tasse
Limey
Sloe Lime Frappe

Maraschino Liqueur

Absinthe Italiano
Albertine
Allen Cocktail (Allen Special)
Angel
Angel's Blush
Angel's Kiss (Var)
Angel's Tit
Angel's Wing(s) (Var)
Antonio
Aviation
Bacardi-Absinthe
Banana Daiquiri (Var)
Bayard Fizz
Beachcomber
Betty James
Blarney Stone Cocktail
Blue Devil Cocktail
Boomerang (Var)
Brandied Port
Brandy Crusta
Brandy Fancy
Brandy Scaffa
Brooklyn
Canadian Pine
Candy
Canton
Carrol Cocktail
Casa Blanca
Casino Cocktail
Charleston
Cheerio
Cherry Mix
Chinese Cocktail
Chocolate Cocktail (Var)
Cigalon
Claret Cobbler
Clasic (or Classique) Cocktail
Club Cocktail (Var)
Coconut Gin
Coconut Tequila
Colonial Cocktail
Commonwealth (Var)
Cornell Cocktail
Coronation Cocktail (Var)
Cuban Cocktail (Var)
Diplomat
Doctor Cook
Don't Go Near The Water
Duke
Elegant (Var)
Emerson
Eskimo
Fall River
Fancy Free
Fancy Sling
Fancy Sour
Fantasio
Flash
Floridita
Flying Fish
French Tri Color
Frosty Dawn
Furnace Creek Cooler
Gin Crusta
Gin Punch
Grand Royal Fizz
Grapefruit Cocktail
Guava Cooler
Harlem Cocktail
Harmony
Hawaiian Brandy
Hoffman House
Holland House
Honolulu (Var)
Hot Springs
Humpty Dumpty
Irish Cocktail
Irish Whiskey Cocktail
Jamaican Ginger
Jockey Club (Var)
Kentucky (Var)
Kentucky Wonder
Kiss
Knickerbein
La Creole
Ladies Punch
Lawhill
Leave it to me (Var)
Lillian Waldorf
Lollypop
London
Lord Suffolk
Maiden's Kiss
Martha
Martinez Cocktail (Var)
Mary Pickford
Melon
Merry Widow (er) (Var)
Moonshine
Morning
Morning Call
Myrtle Bank Punch
North Pole
Old Fall River Line
Opera
Panama Cooler
Parfait Amour Cocktail
Parisien
Pat Bra
Peto
Phyllis
Pink Goodie
Plain Sherry
Plain Vermouth
Pousse Cafe (Var)
Pousse L'Amour
Prado
Puerto Rica (Var)
Quebec
Rainbow
Rhine Wine Punch
Roman Froullati
Rototo
Royal Cocktail (Var)
Ruby (Var)
Rum Crusta
Santa Cruz Rum Daisey
Saratoga
Sensation
Seventh Heaven
Silver Cocktail
Skipper
Skyscraper
Snicker
Sonora
Southern Bride
Soyer au Champagne Cocktail
Stars & Stripes (Var)
Sun Cocktail
Sunshine (Var)
Sweeney's
Tahiti(an) Club
Tennessee
Texas Ranger
Tropical
Turf
Tuscan
Tuxedo
Union Jack (Var)
Up in the Air
Velvet Hammer (Var)
Vermouth Maraschino
Wailuc
Weep No More
Whiskey Rickey (Var)
Whiskey Swizzle
White Plush (Var)
White Rose (Var)
Willie Smith
Yale (Var)
Yellow Plum

York Special
Zephr

Metaxa

Canadian Daisey
Coffee Royale
Greek Buck
Harbor Light
International Stinger
Italian Stallion
King's Men
(The) Zorba

Milk (See Cream)

Orgeat

Absenthe Cocktail (Var)
Alligator
Californian
Cameron's
Cardinal's Cocktail
Chief's Calabash
Diabolo
Dry Manhattan Cooler
Egg Suissesse
Fern Gully
Fog Cutter
Glasgow
Goat's Delight
Hawaiian Bull
Hukillau
Inca
Iris (Var)
Italina Wine
Janet Howard
Japanese
Jorio
Kerry Cooler
Lemonade (Var)
London (Var)
Mai Tai
Mikado
Monty
Moon Dust
Natural
Ocean Shore
Orgeat Cocktail
Orgeat Fizz
Orgeat Hiball
Orgeat Punch
Pantomime
Pink Almond
Port Wine Punch
Pousse Cafe (Var)
Puerto Apple
Queen Charlotte Cooler
Roman Froullati
Scorpion
Sherry Wine Punch
Spartan
Stonybrook
Suissesse (Var)
Trader Vic's Punch
Wahine's Delight
Whiskey Cobbler (Var)

Ouzo

Double 0,7 (007)
Greek Buck
Ouzog Rickey
Pousse Cafe (Var)
Whiskey Ouzo Fix

Parfait Amour

Angel's Kiss (Var)
Angel's Wing(s)
Barnacle Bill
Blue Angel
Hard Four
Havana Rainbow Plus
Jungle Fire Sling
Jupiter
Mood Indigo
Parfait Amour Cocktail
Passenger List
Pousse Cafe (Var)
Trilby (Var)
Tryst Cocktail
Widow's Kiss

Peach and Peach Flavored Brandy

Bacardi Peach
Bayou
Bermuda
Bidou
Brandied Peach Fizz
Brandied Peach Sling
Brandy Melba
Corkscrew
Fish House Punch
Frank's Special
Frozen Peach Daiquiri
Gilded Lady
Golden Clipper
Green Dragon (Var)
Hotel Bristol Special
Judgette
Missionary Downfall
Moonraker
Oasis Daiquiri
Peach and Honey
Peach Blossom
Peach Blow
Peach Bowl
Peach Brandy Julep
Peach Buck
Peach Cocktail
Peach Sangaree
Peach Velvet
Pendennis
Peter Pan
Picken's Punch
Pousse Cafe
Quickly
Quin Quina
Sangaree Comfort
Southern Peach
Tapa Punch
Treasure Island Special
Upstarter

Peppermint Schnapps

Glad Eye
Golden Eagle
Hornet
Milwaukee Madness
Peppermint Stick
Snow Shoe (Var)
Vodka Milk Punch
Whiskey Peppermint Flip

Pernod

Absinthe Cocktail
Absinthe American
Absinthe and Egg
Absinthe Drip Cocktail
Absinthe French
Absinthe Italiano
Absinthe Special Cocktail
Absinthe Special
A La Francaise
Amabile Beone
American Rose
Ante (Var)
Apparent
Arsenic & Old Lace
Asylum Cocktail
Attention
Bacardi Absenthe
Bahia Cocktail
Bald Head
Ballantine's Cocktail
Barnacle Bill
Barney French (Var)
Battery Charger
Biter Cocktail
Bitter
Blackthorn (Var)
Blarney Stone Cocktail
Block & Fall (Or Tackle)
Bogey
Bombay Cocktail
Borden Chase
Boulevard (Var)
Bracer
Brain Duster
Brandy Hiball (Var)
Brazil Cocktail
Brett's Own
Brunelle
Bughouse
Bumble Bee Stinger
Bunny Hug
Buster
Button Hook Cocktail
Cabaret Cocktail (Var)
Cafe de Paris Cocktail
Castle Dip
Choker
Crysanthemum
City Slicer
Cognac Coupling
Cola Absent
Conditioner
Continental Hiball
Cordova
Corpse Reviver (Var)

Creole (Var)
Death in the Afternoon
Deep Sea
Dempsey
Depth Charge
Destiny
Diana
Dixie (Var)
Dr. Fink
Dr. Funk
Doctor Monohan
Donald H.
Dream Cocktail
DuBarry Cocktail
Duchess Cocktail
Dunhill's Special
Earthquake
Eau du Nil Cocktail
Edward VIII
Egg Suissesse
E Nos (Enos)
Eye Opener
Fancy Sling
Fascination
Fascinator
Foggy Day
Fourth Degree
Frappe' with Pernod
French Curacao Frappe
French Twist
Frozen Absinthe
Gangadine
Gasper
Gene Corrie
Glad Eye
Glasgow (Var)
Gloom Raiser
Goat's Delight
Goddess (of Love)
Green Dragon (Var)
Green Orchid
Grenadine Cocktail
Harry's
Hasty Cocktail
Headlong Hall
Hearn's
H. G. Wells
Hobson
Honeydew Cooler
Horse's Hiball
Hour Glass Hiball
Indispensable
Irish Cocktail
Irish Whiskey Cocktail
Italian
Jeyplak
Johnnie (Mack)
(The) Johnson Delight
Kiss Me Quick Hiball
Knock Out (Or Knockdown)
Ladies Cocktail
Lafitte
Last Round
Lawhill
Leo Special
Linstead
Loftus
London
London Fog
Macaroni
(The) Macho
Maiden's Blush (Var)
Malahut Punch
Mandeville
Marguerite (Var)
Martha
Martinique Swizzle
Max Baer
McKinley's Delight
Melba
Merry Widow(er)
Mickey Boy
Mickey Finn
Midnight (Var)
Millionaire
Minnehaha
Miracle
Modern
Modern Maid
Mominette
Montreal Club Bouncer
Moonraker
Moonshine
Morning
Morning After
Morning Call
Morning Fizz
Morning Glory
Morning Glory Daisy
Morning Glory Fizz
My Sin
New Life
New Orleans
Nick's Own
Nine Pick
Nineteen Pick Me Up
Nineteen Twenty (Var)
Nineteen Twenty Hiball
Oddball
Old Fashioned Appetizer
Old Puss
Old Time Appetizer
Old Tom
Olympic (Var)
One Spot
(The) Orlena
Pansy Blossom
Pardo Bar
Passenger List
Pauline
Peacock
Peggy
Peking
Perfect Royal
Pernod Cocktail
Pernod Drip
Pernod Flip
Pernod Martini
Pernod Parachute
Personality
Phoebe (Snow)
Picadilly
Pick Me Up (Var)
Pick Up
Plain Sherry
Plain Vermouth
Pousse Cafe
Presto
Queen Elizabeth (Var)
Quickly
Quin Quina
Rah Rah Rut
Raidme
Rattlesnake
Revivia
Rickey Fizz
Robert Burns
Robert E. Lee Cooler
Roselyn (Var)
Roy Long
Rumba
Russian (Var)
Rye Sazerac
Sardi's Delight
Satan
Saucy Sue
Savoy Hotel Special
Sazerac
Schnorkel
Schnozzle
Scotch Saz
Sea Captain's Special
Seapea Fizz
Self Starter
Shillelagh
Sit Down Strike
Six O Six
Sledge Hammer
Some Mother
Southern Pines
Special Rough
Stinger Reserve
Stinger Royal
Stolen Kisses
Suisse
Suissesse
Suisette
Swan
Swing High, Swing Low
Swiss Family
Tammany
Temptation
Ten Stroke
Third Degree
Third Rail
Tiger Tail
T.N.T. Cocktail
Tomate
Topper Cocktail (Var)
Trilby (Var)
Tropical (Var)
Tryst Cocktail
Turf
Tuxedo (Var)
Ulanda
Unisphere
Vera Hiball
Vermouth Cocktail (Var)
Victory Hiball
Vodka Iceburg
Waldorf (Var)
Warden
Weesuer (Special)
Wetback

Whip
Whiskey Orange
White Lily
White Shadow
White Way
Whizz Bang
W. Johnson Quinn
Wow Cocktail
Yacht Club Punch
Yachting Club
Yankee Prince
Yashmak
Yellow Daisey
Yellow Parrot
Yokohama
Yolanda
Yvette Victoria
Zazarac
Zed
Zero

Plum Brandy

Casino Cocktail (Var)
Grand Plum
Moldau
Plum Rickey
Trade Winds
Yellow Plum

Porter (See Ale)

Port Wine

American Beauty Cocktail
Archbishop Punch
Berryade
Betsy Ross
Brandied Port
Brandy Sangaree
Broken Spur Cocktail
Byculla
Chancellor Cocktail
Chicago Fizz
Chocolate Cocktail
Chocolate Daisey
Chocolate Flip (Var)
Club Forrest
Coffee Cobbler
Coffee Cocktail
Coffee Flip
Cognac Coupling
Coronet
Country Cocktail
Country Life
Coup de Cafard
Crimson Cocktail
Daredevil Flip
Devil's Cocktail
Diabolo (Var)
Elk's Own (Special)
Favorite
Frozen B.P.
Ginger Rogers
Gin Sangaree
Golden Frappe
Here's How
High Life
Hi Ho
Hot Port Flip
Japanese Fizz
Last Resort
Law's FlipLil Naue
Lets Slide
Mary Rose
Maurice (var)
Mint Gin Cocktail
Montana
Orgeat Punch
Peach Sangaree
Philadelphian
Philadelphia Scotchman
Poop Deck
Port & Sherry Cobbler
Port Cobbler
Port Cocktail
Port Flip
Port Milk Punch
Porto Flip
Port of San Juan
Port Sangaree
Port Wine Cobbler
Port Wine Cocktail
Port Wine Eggnog
Port Wine Flip
Port Wine Negus
Port Wine Punch
Port Wine Sangaree
Princeton
Rock & Rye Cocktail
Roman Punch
Runt's Ambition
Sangaree
Sans Souci
Sensation (Var)
Sevilla
Sherman
Sherry Cobbler (Var)
Sherry Sangaree
Sir Charles Punch
Sloppy Joe's Cocktail (Var)
South Sea Dipper
Surburban
Tempter
Tinton
Union League
What is It?
Whiskey Sangaree
Whispers of the Frost
Wright Brothers

Prunelle

Angel Face (Var)
Angel's Kiss (Var)
Angel's Wing(s) (Var)
Beau Brummel
Blues
Elk
French
Maurice (Var)
Oronoff
Plum Aperitif
Pruneaux
Prunella
Prunelle Alexander
Reve D'Alsace
Satyre
Skippy
Tahiti(an) Club

Raspberry Liqueur (see Framboise)

Rum

Acapulco
Adios Amigos
Agonie
Air Mail
A La Donna
(The) Algonquin Bar Punch
A Lulu
American Grogg
Andalusia
Ann Sheridan
Ante (Var)
Apple Brandy Cooler
Apple Pie Cocktail
Apple Rum Rickey
Apple Swizzle
Apricot Lady
Apricot Pie
Arawak
Archbishop Punch
Arrac Cooler
Atlas
Aunt Agatha
Bacardi
Bacardi-Absinthe
Bacardi Buck
Bacardi Blossom
Bacardi Collins
Bacardi Dry
Bacardidub
Bacardi Fizz
Bacardi Hiball
Bacardi Peach
Bacardi Punch
Bacardi Silver
Bacardi Special
Bacardi Sweet
Bali Hai
Bali Punch
Baltimore Eggnog
Banana Cow
Banana Daiquiri
Banana Daiquiri-Frozen
Banana Punch Frappe
Banman
Barbados Red Rum Swizzle
Barbaresque
Barbary Coast
Barracuda
Bath Cure
Batido de Pina
Batiste
Beachcomber
Beachcomber's Gold
Bee's Kiss
Bee's Knees (Var)
Ben Hurtz Cocktail
Berry (Var)
Betty
Between The Sheets

Biarrity
Birdie
Biscayne
Bishop (Var)
Bishop (Cooler) (Var)
Bitter Banana Cooler
Black Devil
Black Rose
Black Stripe
Blueberry Rum Fizz
Blue Boy
Blue Mountain
Bolero
Bolo
Bombo
Bonbini
Borinquin
Bossa Nova Special
Boston Cooler
Boston Egg Nog
Boston Side Car
Bourbon Eggnog
Brandy Eggnog
Brandy Punch
Broadmoor Cooler
Brooklynite
Broussard's
Brown Cocktail
Brown Derby
Brunswick Sour
Buck Jones
Bull Dog Cocktail
Bull's Milk (Var)
Bumper
Burgundy Bishop
Bushranger
Buster
B.V.D. (Var)
Cafe Grogg
Cafe Pucci
California Eggnog
Calm Voyage
Calypso Cocktail
Calypso Cocktail
Calypso Coffee
Calypso Cooler
Camel Juice
Canton
Cappuccino Coffee
Captain Kidd
Captain's Blood
Cardinal's Cocktail
Carib
Caribbean
Caribbean Caper
Caribbean Champagne Cocktail
Caribbean Hot Swizzle
Caribe Cocktail
Caribe Welcome
Casa Blanca
Catamaran
Chaparra
Charleston (Var)
Charley Collins
Charme de Paris
Cherry Diaquiri
Cherry Rum
Cherry Rum Fix
Chicago Fizz
Chicago Fizz
China
Chinese Cocktail
Chocolate Rum
Christophe
Cider Fizz
Cigalon
Claret Rum Cooler
Clayton's Special
Cliquet
Cloak and Dagger
Cocktail Brugal
Coconut Punch
Coctel Veracruzana
Cointreau Cocktail
Colonel Appleton Cocktail
Columbia
Columbia Collins
Columbia Skin
Commandore Perry
Conch Shell
Conditioner
Congo
(The) Connecticut Bullfrog
Continental
Cool of the Evening
Cooper's Ranch Punch
Coow Woow
Copenhagen (Var)
Coral
Corkscrew
Coronel Batista
Country Life
Crawl
Cream Puff
Cream Punch
Creole (Var)
Crystal Rum Fizz
Cubaine
Cuba Libre
Cuba Libre Cocktail
Cuban Banger
Cuban Cocktail
Cuban Cooler
Cubano (Var)
Cuban Presidente
Cuban Screw
Cuban Special Cocktail
Culross
Curacao Punch
Daiquiri
Davis Cocktail
Deep Purple Punch
Del Monte
De Mon Cure
Derby Daiquiri
Dessalines
Devil's Leap
Devil's Tail
Doctor (Var)
Dr. Funk
Dolores (Var)
Dunlop
Durkee Hiball
East India Cocktail
Eggnog
El Presidente
English Cobbler
Eye Opener
Fair and Warmer Cocktail
Fedora Punch
Fern Gully
Fern Gully Fizz
Fig Leaf
Fireman's Sour
Fish House Punch
Flaming Hooker
Flamingo (Var)
Flanigan
Florida Punch
Florida Special
Floridan (Var)
Flouridita
Fluffy Ruffles
Flying Tiger Cocktail
Fort Lauderdale
For Visiting Aunts
Four Flusher(er)
Fox Trot
Frangi Pangi
Free Silver
Frosty Dawn
Frozen Apple Daiquiri
Frozen Berkeley
Frozen Brum
Frozen Daiquiri
Frozen G.D.
Frozen Go
Frozen Mandee
Frozen M.D.
Frozen Passion
Frozen Peach Daiquiri
Frozen Pineapple Daiquiri
Full House
Furnace Creek Cooler
Galliano Islander
Gaugin
Gay Galliano
Georgia Rum Cooler
Gilded Lady
Gin Daiquiri
Golden Clipper
Golden Dawn (Var)
Golden Gate (Var)
Golden Gloves
Golden Glow (Var)
Gradeal (Special)
Green Bullet
Green Lizard
Guanabana
Guava Cooler
Gypsy Punch
Haitian Cocktail
Haote Pikia
Harpo's Special
Havana
Havana Beach
Havana Club
Havana Club Rickey
Havana Rainbow Plus
Hawaiian Daisy
Hawaiian Eye
Heat Wave
Hibiscus
Hollywood

Honeybee
Honeysuckle
Honi Honi
Honolulu
Hoover
Hop Toad
Hot Benefactor
Hot Buttered Rum
Hot Buttered Rum with Mix
Hot Buttered Rum Cow
Hot Eggnog
Hotel Drake Vesuvius
Hot Light
Hot Milk Punch
Hot Rum
Hot Rum Cow
Hot Rum Lemonade
Hot Rum Sling
Hot Sling(s)
Hot Springs (Var)
Huapala
Hudson Bay
Hukillau
Huntsman
Hurricane (Var)
Hurricane Punch
Imperial Fizz
Imperial Hotel Fizz
Independence Swizzle
Instant Eggnog
Irish Elegance
Irish Shillelagh
Irresistable
Islander
Island in the Sun
Jabon Candido
Jack Dempsey
Jack Kearns
Jade
Jamaican Coffee
Jamaican Elegance
Jamaican Ginger
Jamaican Glow
Jamaican Honey Bee
Jamaican R.D.
Jamaican Rum Swizzle
Jamaican Wonder
Jobourg
Jonkanoo Screwdriver
Judge Jr.
Jump Up and Kiss Me
Kailua Kocktail
Key Cocktail
Kicker
Kingston (Heights)
Knickerbocker Special
La Florida Rum Daisy
Lallach Rookh Cocktail
Land's End
Larchmont
Last Kiss
Latin Lover
Laughing Boy
Leap Frog
Leave it to me (Var)
Leeward
Lemon Rum Cooler
Liberty
Lime Daiquiri
Lime Demi Tasse
Limey
Little Devil
Little Princess
(The) Lucie
Lupe Velez
Mackinnon
Madelaine
Mah Jongg
Mahukona
Mai Tai
Maison Charles
Manana
Mandeville
Mango Mint
Manhattan Cooler
Manila Hotel Julep
Maragato
Marci Delano's Northern
Mariner's Grog
Martinique Swizzle
Marvel
Mary Ann (Var)
Mary Pickford
McGregor's Egg Nog
Melba
Menlo Club
Mexican Flag
Mexicano
Miami
Miami Beach (Var)
Mickey (or Mickie)
Middletown
Miguel Ligero
Milan
Milk Punch
Millie Special
Million
Millionaire (Var)
Missionary Downfall
Mississippi Punch
Mobile Mule
Modern
Modern Maid
Mofuco
Mojito
Monkey
Montego Squirrel
Montemarte Special
Monty
Moon Dust
Morning Rose
Morro
Mt. Baker Beaker
Movito
Mulled Cider
Muskmelon
Myrtle Bank Punch
Nacional
Naked Lady
National
Natural
Navy Grog
Neapolitan
Negrita Grog
Nelson's Blood
Nevada
New Life
New Orleans Buck
Night Cap (Var)
None But the Brave
Northside Special
Northwest Passage
Nourmahal Punch
Nugent
Oasis Daiquiri
Obeah Princess
Ocho Rios
Off Shore
Olaffson's Punch
Old Castle Punch
Old Charles
Olympia
Oracabessa
Orange Brulot
Orange Cooler
Oriente
Pago Pago
Palmetto (Var)
Panama
Pancho Villa
Pardo Bar
Paradise
Parisian Blonde
Passion
Passion Daiquiri
Passon Fruit Cooler
Pauline
Peg O' My Heart
Peking
Pennsylvania
Pensacola
People Eater
Pet
Peter Tower
Petion
Philomel
Pikaki
Pilgrim
Pilgrim Hot Buttered Rum
Pina Colada
Pineapple Cocktail
Pineapple Fizz
Pink Creole
Pink Goody
Pink Pearl
Pink Rum and Tonic
Pink Veranda
Pino Frio
Pino Royal
Pirate
Pirate's Cocktail
Plantation
Plantation Punch
Planter's Cocktail
Planter's Punch
Platinum Blonde
Playboy Cooler
Poker
Polo
Polynesia
Polynesian Hurricane
Polynesian Paradise
Ponce de Leon
Pondo Punch

Pontalba Punch
Pooh Bah
Poor Dear Old Thing
Port Antonio
Port Maria
Port of San Juan
Porto Rico
Porto Rico Rickey
Powerhouse
President (Roosevelt)
Presidente Vincent
Prima Vera
Prince George
Puerto Apple
Puerto Rican
Puerto Rican Pink Lady
Puerto Rican Rum Swizzle
Quaker's Cocktail
Quarter Deck
Queen's Park Swizzle
Rabbit's Foot
Racquet Club Fizz
Ramoncita Lopez Special
Ranger
Ready Go
Regent Punch
Rico Lliano
Robinson Cruso
Robson
Roman Punch
Ron Cacao
(The) Roosevelt
Rose Hall
Roulette (Var)
Royal Bermuda (Yacht Club)
Royal Milk Punch
Royal Reserve
Ruby (Var)
Rum Alexander
Ruman
Rum & Coconut Cooler
Rum & Fruit
Rum & Gin
Rum & Pineapple Cooler
Rum & Sherry
Rum Aperitif
Rumba
Rumble
Rum Buck
Rum Citrus Cooler
Rum Cobbler
Rum Coconut Fizz
Rum Collins
Rum Cooler
Rum Cow
Rum Crusta
Rum Curacao Cooler
Rum Daisy
Rum Dubonnet
Rum Eggnog
Rum fix
Rum Fizz
Rum Flip
Rum Float
Rum Frappe
Rum Hiball
Rum Julep
Rum Kum
Rum Manhattan
Rum Martini (Rumtini)
Rum Milk Punch
Rum Mocha
Rummy
Rum Old Fashioned
Rum Orange Cocktail
Rum Pick Up
Rum Pineapple Fizz
Rum Puff
Rum Punch
Rum Ramsey
Rum Rickey
Rum Royale
Rum Rummy
Rum Scaffa
Rum Screwdriver
Rum Sidecar
Rum Smash
Rum Sour
Rum Stinger
Rum Swizzle
Rum Toddy
Rum Toddy (Hot)
Rum Zoom
Runt's Ambition
Saguenay
Saint Augustine
St. Croix Cooler
St. Vincent
Sand Grogg
San Juan
San Juan Sling
San Sebastian
Santa Cruz Fix
Santa Cruz Rum Daisey
Santiago
Santiago Julep
Saxon
Schnorkel
Scorpion
September Morn
Serpent's Sting
Sesame
Sevilla
Shanghai
Shark's Tooth
Shaun Banigan
Sherman
Ship Cocktail
Sir Walter
Six Feet Under
Skippy
Sky Pilot
Sledge Hammer
Sloe Lime Frappe
Sloppy Joe's Cocktail
Small Dinger
Snow White
Somerset
Sonora
Soother (Var)
South Camp Special
Southern Banana Comfort
Southern Cross
South Sea
South Sea Dipper
Spanish Town
Stanley
Sterling
Stone
Stratosphere
Strawberry Kiss
Strawberry Rum Flip
Suburb(an)
Suicide Cocktail
Sundowner (var)
Sunshade
Sunshine (Var)
Superior
Supreme
Surprised
Susie Taylor
Sweet Dreams
Swing High, Swing Low
Tabu
Tahitian Honey Bee
Tahitian Rhum Punch
Tahiti(an) Club
Tahoe
Tall Dutch Eggnog
Tall Islander
Tampa
Tanglefoot
Tango (Var)
Tapa Punch
Tea Punch
Temptation (Var)
The Chimp in Orbit
Third Rail
Thomas & Jeremiah
Three Faces
Three Miller
Tobago
Tom & Jerry
Tonga
Top Hat
Torridora Cocktail
Tortuga
Tower Isle Cocktail
Trader Vic's Punch
Trader Vic's Rum Fizz
Trade Winds
Treasure Island Special
Trinidad
Tropical (Var)
Tropicale
Tropical Itch
Two Fifty Two
Unisphere
Van Vleet Cocktail
Vodka Fraise
Wahine
Wahine's Delight
Wedding March
Wedding Night
Weissmuller
West Indies Yellow Bird
What Is It?
Whiskey Punch (Var)
Whist
White Lily
White Lion
Wild West
Williamson
Witch Au-go-Go

Wow Cocktail
X.Y.Z. Cocktail
Yacht Club Punch
Yellow Bird
Yellow Monkey
Yo Ho Ho
Zazarac (Sazarac)
Zombie
Zoomar Cocktail

Rye (See Whiskey)

Scotch Whiskey

Adele Special
Affinity Cocktail
Aggravation
Alice
Angelino
Auld Man's Milk
Automobile
(The) Bairn
Barbary Coast
Barton Special
Beadletown Special
Beadlestone
Beals Cocktail
Benedict
Benedict Arnold
Bill Orr
Black Watch
Blood and Sand
Blue Blazer
Bobby Burns Cocktail
Corden Chase
Buck(s)
Byrrh Cocktail
Cameron's
Cameron's Kick Cocktail
Captain Kidd
Caribbean Joy
Chancellor Cocktail
Chicago Martini
Choker
Churchill
Cold Toddy
(The) Comforter
Common Wealth
Derby Fizz
Dry Rob Roy
Dundee
Dusty Martini
Easy Money
Express
Fans
Flying Scotchman
Frances Ann
(The) Gaslight
Gentle John
Glamis
Glasgow
(The) Godfather
Golden Bunny
Golden Hornet
Hiar of the Dog
Harry Lauder
Hawaiian Bull
(The) Heather
Highland Cocktail
Highland Cooler
Highland Fling
Highland Screw
Highland Witch
Hole in One
Hoosier Honey
Hoot(s) Mon
Hot Scotch
Hot Toddy (Special)
Italian Heather
John Collins
John McClain
Knucklebuster
Le Maschere
L.G. Cocktail
Loch Lomond
Loensky
Mac (Whiskey)
Mamie Gilroy
Mamie Taylor
Miami Beach
Mickie Walker
Milk Punch (Var)
Mint Cooler
Mint Julep
Modern
Modern Maid
Morning Glory Daisy
Morning Glory Fizz
Paisley Martini
Perpignan
Polly's Special
Prince Edward
Quarter Deck (Var)
Remsen Cooler
Robber
Robert Burns
Rob Roy
Rob Roy Holiday Style
Rusty Nail
St. Moritz
Scotch Bishop
Scotch Cooler
Scotch Fizz
Scotch Hiball
Scotch Holiday Sour
Scotch Horse's Neck
Scotch Milk Punch
Scotch Mist
Scotch Old Fashioned
Scotch Orange Fix
Scotch Rickey
Scotch Sangaree
Scotch Saz
Scotch Smash
Scotch Solace
Scotch Sour
Scotch Stinger
Scotch Stone Fence
Scottish Guards
Sherried Scotch
(The) Shoot
Silver Bullet
South Camp Special
Stone Fence
Tam O' Shanter
Tennis Girl
Thistle
Tom Johnston
Trilby (Var)
Trinity (Var)
Tryst Cocktail
Walter's
Wembley (Var)
Whizz Doodle
Woodward
Yup

Sherberts (See also Ice Cream)

Canadian Grenadier
Candy
French Foam
Jamaican Granite
Lion Tamer
Lover's Delight (Var)
Melba Champagne
Rum Frappe

Sherry

Adonis
Amour
Andalusia
Arawak
Armour
Artist's Special
Bahia
Cocktail
Balm
Bamboo
Barbara West
Barcelona Fizz
Beadletown Special
Better Bransher
Bizzy Izzy Hiball
Blood Bronx Cocktail (Var)
Bomb
Bonanza
Brandy Fino
Brazil Cocktail
Buck Jones
Byculla
Cadiz
Captain Kidd
Ceylon
Coronation Cocktail (Var)
Creamy Orange
Creole
Croton
Cupid
Cutest One
Dizzy Izzy
Dolores (Var)
Dubonnet Cocktail (Var)
Duke of Marlborough
Dunhill's Special
Dunlop
East India Cocktail (Var)
Fair & Warmer Cocktail (Var)
Fino
Fino Martini
Fino Rickey
Flapjack
Fog Cutter

Gin Sling (Var)
Glogg (Individual)
Golden Girl
Golden Hornet
Goosberry
Gordon
Granada
Greenbriar
Havana
Hudson Bay
Inca
Iris (Var)
Jabberwock
Jungle
Kerry Cooler
La Pirouette
Lemonade (Golden) (Var)
Marloborough
McGregor's Egg Nog
Modern Lemonade
New Yorker (Var)
Panama Cooler
Papaya Cocktail
Pat's Special
Philomel
Plain Sherry
Polonaise
Poor Dear Old Thing
Port & Sherry Cobbler
Pruneaux
Quarter Deck
Reform
Renaissance
Roe A Coe
Rum & Sherry
Schnozzle
Seville
Sherried C & M Frappe
Sherried Coffee Cocktail
Sherried Scotch
Sherry Cocktail
Sherry & Bitters
Sherry & Egg Cocktail
Sherry Cobbler
Sherry Driver
Sherry Eggnog
Sherry Flip
Sherry Milk Punch
Sherry Old Fashioned
Sherry Punch
Sherry Sangaree
Sherry Twist Cocktail
Sherry Wine Punch
Ship Cocktail
(The) Shoot
Soviet
Soviet Salute
Stephen's Cocktail
Stone
Straight Law
Tidbit
Tuxedo
Up to Date
Whispers of the Frost
Xerex
Zaza

Sloe Gin

(The) Algonquin Bar Punch
Baby Fingers
Bismarck Fizz
Black Hawk Cocktail
Blackthorn (Var)
Bourbon Sloe Gin Fix
Charley Chaplin
Cherry Julep
Chocolate Flip
Cloudy Sky Rickey
Clove Cocktail
Cobra
Corvee'
Creole Fizz
Eclipse
Exposition
Fair & Warmer Cocktail (Var)
Hobson
Hornet
Indian
Irish Shillelagh
John
Johnnie (Mack)
Kentucky Wonder
Kiss the Boys Goodbye
Lemonade (Golden) (Var)
Mabel Berra
McClelland
Meehouland (Fire Eating Devil)
(The) Memphis Sling Shot
Merry Widow Fizz
Millionaire (Var)
Modern (Var)
Modern Lemonade
Moll
Moulin Rouge
Ninety Miles
Ocean Shore
Ping Pong
Queen Bee
Rosy Deacon
Roby (Var)
Ruby Fizz
Ruby Silver
San Francisco
Savoy Tango
Shark's Tooth
Shriner
Silver Flash
Singapore
Sloeberry Cocktail
Sloe Brandy
Sloe Comfortable Screw
Sloe Comfortable Screw
Up Against the Wall
Sloe Cranberry Cooler
Sloe Driver
Sloe Gin Cocktail
Sloe Gin Collins
Sloe Gin Fizz
Sloe Gin Flip
Sloe Gin Rickey
Sloe Lime Frappe
Sloe Screw
Sloe Screw up Against
The Wall
Sloe Tequila
Sloe Vermouth
Tiger's Milk
Tipperary (Var)
Tip Toe
Wagner
W.B.M. Cocktail
White Man's Burden

Southern Comfort

Blended Comfort
(The) Blowtorch
Bourbon Daisey
Champagne Cocktail (Var)
Comfortable Bang
Comfortable Screw
Cool Colonel
Corvee'
Cuba Libre Supreme
Delta
Dixie Punch
Gin Southern
Lady Hopkins
Manhattan Deluxe
Medieval Candle
Memphis (Belle)
New Yorker (Var)
Orange Comfort
Plantation Punch
Rhett Butler
Sangaree Comfort
Scarlet O'Hara
Sicillian Kiss
Sloe Comfortable Screw
Sloe Comfortable Screw
Up Against the Wall
Sloe Screw Up Against
the Wall
Southern Banana Comfort
Southern Banger
Southern Blazer
Southern Coffee
Southern Comfort Hiball
Southern Comfort Sparkle
Southern Dream
Southern Gal
Southern Gin Cocktail (Var)
Southern Hospitality
Southern Peach
Southern Strawberry Frappe
Stirrup Cup
Trader Vic's Champagne
Apricot
Wagon Wheel

Stout (See Ale)

Strawberry Liqueur

Brandy Berry Fix
Commodore Cocktail (Var)
May Cocktail
Peach Blow Fizz (Var)
Pousse Cafe (Var)
Southern Strawberry Frappe
Strawberry Blonde
Strawberry Kiss

Strawberry Punch
Strawberry Rum Flip
Strawberry Swig
Tequila Fresa
Vodka Fraise

Strega

Albert's Night Cocktail
Ben Hurtz Cocktail
Calypso Cocktail
Confidential Cocktail
Flaming Witch
Frigid Witch
Golden Frog
Highland Witch
Italian Martini (Var)
Madeira Cocktail
Moon Ray Cocktail
Moscow Witch
Red Sea
Rendezvous Cocktail
Smile
Strega Fizz
Strega Flip
Strega Sour
Vodka Cocktail (Var)
Witch Au-Go-Go
Witches Brew

Swedish Punch

After Dinner Special
Biffy Cocktail
Bombay Cocktail (Var)
Boomerang
Broadway Smile
Cason Cocktail
C.F.H.
Corpse Reviver (Var)
Devil's Leap
Dick Molnar
Doctor
Four Flush(er)
Full House
Grand Slam
Havana (Var)
Have a Heart
Hesitation
Hundred Per Cent
Lasky
Mabel Berry
Margaret Duffy
May Blossom Fizz
Melba
Pooh Bah
Regent Punch (Var)
Roulette (Var)
Six Feet Under
Strike's Off
Swedish Hiball
Tanglefoot
Turret
Volstead
Waldorf
Welcome (Stranger)
Wellington
Whist
Yo Ho Ho

Tequila

Apollo 8
Bloody Maria
Boscoe
Brave Bull
Bunny Bonanza
Cactus Banger
Cavalier
Chapala
Charley Goodleg
Coco Loco
Coconut Tequila
El Diablo
(The) Exorcist
Freddy Fudpucker
Frozen Black Teq
Frozen Matador
Galliano Margarita
Galliano Mejicano
Gorilla Sweat
Italian Orange Blossom
(The) Macho
Margarita
Mexacola
Mexican Banana
Mexican Banger
Mexican Coffee
Mexican El Diablo
Mexican Itch
Mexican Screw
Mexican Stinger
Mexican Zipper
Mexicola
Mexico Pacifico
Mexico Rose
Minteq
Panther
Prado
Sloe Tequila
Sourteq
Spanish Rocket
Sunrise
Sunset
T'n T
Teggim
Tequila Collins
Tequila Dub
Tequila Fizz
Tequila Fresa
Tequila Guayaba
Tequila Old Fashioned
Tequila Rickey
Tequila Sour
Tequila Straight
Tequila Screwdriver
Tequila Sunrise
Tequini
Tequonic

Triple Sec

Acapulco
After Dinner Special (Var)
Albertine
Amsterdam
Angel's Delight
Angler's Cocktail
Announcer
Ante
Apple Car
Argentina Cocktail
Argentina Julep
Atlas
Baby's Own
Bacardi Buck
Bacardi Punch (Var)
(The) Bairn
Bala Laika
Balm
Barbaresque
Beachcomber
Betty
Between the Sheets
Big Boy
Bird Cocktail
Blanche
Block & Fall (or Tackle)
(The) Blowtorch
Blueberry Rum Fizz
Blue Train
Bomb
Bomber
Boston Side Car
Boxcar
Broadway Smile
Bud's Special
Bunny Mother
Cadiz
Calvados Cocktail
Campden
Cardinal's Cocktail
Caribbean Joy
Carlton
Casino Cocktail (Var)
Cat's Eye
Caucasian
Ceylon
Champagne Cooler
Charlie O.
Chavalier
Chelsea Sidecar
Churchill
Claridge Cocktail
Coffee Cocktail (Var)
Coffee Merger
Cognac Cocktail
Cointreau Cocktail
(The) Colonel's Big One
(The) Comforter
Copenhagen (Var)
Corpse Reviver (Var)
Cota
Coup de Roules
Crux
Culprit Fey
Dandy
Danny's Special
Deauville
Derby Cocktail (Var)
Dernier Round
Deshler
Do Be Careful
Dodge Special
Double Arrow(Head)
Duck Under

Duke
Dumb Denny
Eve's Garden
Fans
Fantasia
Fascination
Fine & Dandy
Flash
Florida (Var)
Flying Fortress
Frank & Jack
Frank Sullivan
Galaxy
Gentle John
Gin Crusta
Gin Sidecar
Gin Swizzle (Var)
Gloria (Var)
Golden Dawn (Var)
Golden Dream
Golden Freeze Collins
Golden Gloves
Goldfish
Green Dragon
Hakam
Heat Wave
Hey Hey
Hocus Pocus
Home on the Range
Hoop La
Hotel Bristol Special
Hour Glass Hiball
Italian Fascination
(The) Johnson Delight
Kahlua Expresso (Viennese)
Kiddie Car
Kim
Knight
Lake Side
La Zaragozana
Leo Special
Limey
Little Devil
Lollypop
Lord Suffolk
(The) Los Angeles Luv
Loud Speaker
Louis
Lover's Delight
Lovum' and Leavem'
Lucien Gaudin
Luigi
Mah Jongg
Mahukona
Maiden's Prayer
Malibu
Mango Cooler
Margarita
Mayaka Hotel Special
Menlo Club
Miami Beach (Var)
Miami Sunset
Miracle
Mixed Mocha Frappe
Montmarte
Morning Glory (Var)
My Own
Neapolitan
New Life
Newton's Special
(The) New York Experience
New Yorker (Var)
Old McIntyre
Opal
Orange Bloom
Orange Cooler (Var)
Pacemaker
Pacific
Palmetto (Var)
Pernod Flip
Pet
(The) Phoenix Bird
Pousse Cafe (Var)
Queen Elizabeth (Var)
Rafaello
Ready Go
Rolls Royce Cocktail
Royal Bermuda (Yacht Club)
Ruman
Rum Citrus Cooler
Rum Sidecar
Saint Augustine
Sanctuary
Sans Facon
Santiago (Var)
Scotch Bishop
Scotch Frog
Scotch Solace
Sheraton Sherazade
Sherry Twist Cocktail
Side Car
Sir Knight
Sir Ridgeway Knight
Six O Six
Skippy
Slam
Smart Alec
Snow Drop
Snowflake
Sourire Commercial
Southern Gal
Stonybrook
Sunrise (Var)
Sunset
Sweet Patootie
Swing High, Swing Low
Tahiti Typhoon
(The) Tampa Tarpon
Texas Special
Tom Johnston
T.S.I.T.E. Cocktail
Trois Rivieries
Tropicale
Ulanda
Veritas
Vermouth Triple Sec
Waikiki Beachcomber
Wallicks
Wally's Cocktail
Whiskey Daisey (Var)
White Baby
White Cadillac
White Flame
White Lady (Var)
White Lily
White Shake
Why Mary
Winchell
Witches Brew
X.Y.Z. Cocktail
Yellow Bird
Yellow Diamond

Tuaca

Eggnog Tuacan
Inferno
Islander
Italian Banana
Italian Martini (Var)
Italian Stinger (Var)
Italian Streaker
Kiss of Fire
Lorenzo
Pousse Cafe (Var)
Queen's Delight
Snow Job
T 'n T
Thumper
Tuaca Sour
Tuaca Stinger
Tuacian
Tuscan
Tu . . set
White Tiger

Vermouth (Dry)

Abbey Cocktail
Addington
Adios Amigos
Admiral Cocktail
Affinity Cocktail
Ainsworth Cocktail
Alfonso Special
Alice Mine
Algonquin
Allegheny
Allies Cocktail
American Beauty Cocktail
American Punch
Amour
Apache
Apple Byrrh
Appletree
Argentina Cocktail
Armour
Arrowhead
Arsenic & Old Lace
Astoria
Atta Boy
Attention
Atty
Bacardi Dry
Bahia Cocktail
Bald Head
Ballantine's Cocktail
Barking Dog
Baron
Beachcomber's Gold
Beadelstone
Beals Cocktail
Beauty Spot Cocktail
Beau Arts

Beck
Berliner
Bermuda Hiball
Berry
Bianco
Bich's (Special)
Bidou
Bijou Cocktail (Var)
Bill Lyken's Delight
Bitter Lemon Cooler
Bittersweet
Blackthorn (Var)
Blended Comfort
Blenton
Blood Bronx Cocktail
Bloodhound
Blue Moon (Var)
Bogey
Bombay Cocktail
Bonnie Prince
Boomerang
Boston Bullet
Bourbonnaise
Brainstorm
Brandied Madeira
Brantini
Brandy (Cocktail) (Var)
Brazil Cocktail
Bronx Cocktail
Bronx Cocktail Dry
Bronx Discotheque
Bronx Golden Cocktail
Bronx Pineapple Cocktail
Bronx Silver Cocktail
Bronx Terrace
Brooklyn
Brown Cocktail
Brown University
Brut
Buttered Apple Grog
Butterfly
B.V.D. (Var)
Byrrh Brandy
Byrrh Cocktail
Cabaret Cocktail
Calypso Cocktail
Campden
Campexport
Canacamp
Caprice
Cardinal
Caruso
Cassisman
Cat's Eye
Ceon de Pau Cocktail
Ce Soir ou Jamais
Ceylon
Chancellor Cocktail
Charleston
Charlie Lindberg
Charlie O.
Chartreuse Cocktail
Chatterly
Cherry Cocktail
Cherry Mix
China Clipper
Chinatown
Chorus Lady
Chrysnathemum
Church Parade
Claridge Cocktail
Climax
Cocktail Maison
Coconut Grove
Coctel Veracruzana
Colony
Combo
Confidentail Cocktail
Cooperstown Cocktail
Copenhagen
Cordial Medoc Cocktail
Corkscrew
Cornell Cocktail (Var)
Coronation Cocktail
Coronel Batista
Country Club
Country Club Cooler
Coupe de Roules
Crocker
Croisette
Crystal Bronx Hiball
Cubano
Cuban Presidente
Culross
Darb Cocktail
Davis Cocktail
Davis Brandy
Dech Gerard's Cocktail
Deep Sea
Delmonico
Depth Charge
Dernier Round
Devil's Cocktail
Dewey
Diablo
Diablo (Var)
Diana
Dick Jr.
Diplomat
Dixie (Var)
Dolly O'Dare
Dorothy's Delight
Double Trouble
Douglas
Dry Cold Deck
Dry Manhattan
Dry Manhattan Cooler
Dry Martini
Dry Rob Roy
Du Barry Cocktail
Dubonnet Cocktail (Var)
Duchess
Dunhill's Special
Dunk
Duplex
East India Cocktail (Var)
Eddie Brown
Elegant
Elephant's Ear
Elephants Sometimes Forget
El Guarani
Elk
El Presidente
English Rose
E. Nos (or Enos)
Export Cassis
Exposition
Fairbanks Cocktail
Fantasio
Fare The Well
Farmer's Cocktail
Fascinator
Favourite Cocktail
Fifth Avenue (Var)
Fifty Fifty
Fig Leaf
Five Fifteen
Flambe
Floor Polish
Florida Special
Floridan
Four Flush(er)
Fourth Degree
Frances Ann
Francis
Frankenjack
Frank's Special
Frank Sullivan
French Cherry
French Manhattan
French Orange
French Vermouth
Frou Frou
Full House
Galliano Gimlet
Gene Tunney
Genoa
Gentle John
Gibson
Gibson Girl
Gilroy
Ginka
Gin and French
Gin Rickey (Var)
Gin Swizzle (Var)
Glasgow
Gloom Raiser
Gloria (Var)
Golden Dragon (Var)
Golden Ermine
Gold Ermine
Golf
Grand Slam
Great Secret
Greenbriar
Green Eye
Green Mist
Green Room Gunga Din
Hague
H and H
Harvard (Var)
Harvard Wine
Hasty Cocktail
Havana Club
Headlong Hall
(The) Heather
Helen's Own
Hey Hey
H. G. Wells
Hibiscus
Hillsboro
Hoffman House
Hole in One
Holland House

Hong Kong
Honolulu Cafe
Honorable
Hoop La
Horsecar
Hotel Plaza
H.P.W.
H.R.W.
Humpty Dumpty
Inca
Income Tax Cocktail
Indian Indispensable
Iris (Var)
Irish Cocktail (Var)
Jack Pine
Jack Sloat
Jack Withers
Jimmy Blanc
Jorio
J.O.S.
Journalist
Judgette
Juniper
Jupiter
Kaiser
Kangaroo
Kiltie
Kina
Kiss From Heaven
Kiss in the Dark
Kiss Like Wine
Klondike
Klondike Hiball
Knickerbocker
Knock Out (or Knockdown)
Kummel Cocktail
Kungsholm
Kup's Indispensable
Ladies Choice
Lafayette
Lafitte
Lamb's Club
La Pirouette
Last Kiss
Last Round
Laughing Soup
Lawhill
Leave it to Me
Liar's Cocktail
Lil' Apple
Lillet Cocktail
Lil' Nut
Lilly
Loftus
Lone Tree (Var)
Lone Tree Cooler
Louis
Louis Special
Lucien Gaudin
Luigi
Lutkins Special
Macka
Madam Lou
Maiden's Prayer (Var)
Mandarin
Manhasset
Manhattan (Dry)
Manhattan (Perfect)
Manhattan Deluxe
Maragato
Marguerite
Marsala Martini
Martinez Cocktail (Var)
Martini
Martini (Dry)
Martini (Extra Dry)
Martini (Medium)
Martini Holland Style
Mary Ann
Mary Garden
Mary Jane
Maurice
Maxim
Mecca
Medford
Meehouland
Merry Go Round
Merry Widow(er)
Metropole
Miami Beach
Mickey Boy
Mickey Finn
Midnight (Var)
Minnehaha
Mint Gin Cocktail
Miracle
Modder (River) Cocktail
Moll
Montana
Montpelier
Moon Ray Cocktail
Moonshine
Morning
Mountain
Move Over
Mulled Mourbon
New Yorker (Var)
(The) New York Experience
Nineteen
Nineteen Twenty
Noon
Number 3
Oasis Cooler
Odd McIntyre
Old Etonian
Old Pal (Var)
Olympic
Once More
One Exciting Night
One of Mine
Orange Cocktail
Orange Martini
Oriental (Var)
Paisley Martini
Pall Mall
Palmetto
Palms
Pantomime
Parisian
Passipe
Peach Cocktail
Peck
Peggy
Pendennis (Var)
Perfect
Perfecto
Perfect Royal
Pernod Martini
Perpetual
Peter Pan
Peto
Picadilly
Picon
Ping Pong
Plain Vermouth
Plaza
Plum Aperitif
Poet's Dream
Polo (Var)
Pompano
Pompier Hiball
Pom Pom
Pomponette
President (Roosevelt) (Var)
Presidente Vincent
Prince Edward
Princess Mary's Pride
Princeton (Var)
Prohibition
Prunella
Puerto Rican
Puerto Rican Rum Swizzle
Puritan
Queen Elizabeth
Queen Elizabeth Wine
Queen's
Racquet Club
R.C.A. Special
Ra Mon (Newton)
Raspberry (Var)
Rattler
Red Sea
Redskin
Reform
Richmond
Rob Roy Holiday Style
Rock & Rye Cocktail
Rocky Dune
Roller Derby
Rolls Roya
Rolls Royce
Roma
Ron Cacao
(The) Roosevelt
Rosa (Var)
Rose Cocktail
Rose du Boy
Roselyn
Rose Marie
Rosemary
Royal Cocktail (Var)
Royal Rickey
Roy Howard
Ruby (Var)
Rum Aperitif
Rum Martini (Rumtini)
Rummy
Rye & Dry
Saguenay
St. Mark
St. Moritz (Var)
Salome
San Francisco
San Martin
Santa Fe
Satin's Whiskers
Satyre

Savoy
Savoy Hotel Special
Schnozzle
Scoff Law
Scotch Bishop
Scotch Horse's Neck
Self Starter
Shamrock
Shark's Tooth (Var)
Sherry Cocktail
Sherry Twist Cocktail
Sheillelagh
Shrapnel
Silver Cocktail
Silver Bullet (Var)
Six Cylinder
Skippy
Sloe Gin Cocktail
Sloe Vermouth
Sloppy Joe's Cocktail
Smiler
Snicker
Snyder
Society
Some Mother
Soul Kiss
Sour Kisses
South Camp Special
Soviet
Soviet Salute
Sphinx
Spion & Kop
Star Cocktail (Var)
Stephen's Cocktail
Stinger Reserve
Strawberry Vermouth Cooler
Submarine
Sudan Cooler
Sunshade
Sunshine (Var)
Sun Trap
Swan
Swiss Family
Tago
Take it or Leave it
Tammany
Tango
Tennis Girl
Ten Ton (Tenton) Cocktail
Tequini
Texas Ranger
Texas Special
Thanksgiving (Day) Special
Third Degree
Third Rail (Var)
Three Stripes
Tipperary (Var)
Tip Toe
Trinidad
Trinity
Trio
Triplice
Trocadero
Tropical
Turf
Tuxedo (Var)
Ulysses
Upissippi
Vail
Vampire
Van
Velvet Hammer (Var)
Vendome
Vermouth Cassis
Vermouth Cocktail
Vermouth Curacao
Vermouth Maraschino
Vermouth Triple Sec
Vicomte
Victory
Vodka Cocktail (Var)
Vodka Gibson
Vodka Martini
Wallick
Warden
Warsaw
Washington
W.B.M.
W.C.T.T.
Webster
Weeseur (Special)
Wembley
Western Rose
Westminister
What the Hell
Wheeler
Whip
Whiskey Special
Whisper
White Pelican
Whizz Bang
Why Not?
Wild Rose
Will Rogers
Wilson Special
W. Johnson Quinn
Woodward
Wyoming Swing
X.Y.Z. Cocktail (Var)
Yachting Club
Yale
Yashmak
Yellow Daisey
Yellow Rattler
York Special
Zanzibar

Vermouth (Sweet)

Addington
Addison
Adonis
Affinity Cocktail
Alfonso Special
Alice
Alice Mine
Amber Dream
Americano
Anisette Man
Ants in the Pants
Apple Blossom (Var)
Applejack Cocktail (Var)
Apple Knocker
Applejack Man
Apple Pie Cocktail
Apricot Pie
Army Cocktail
Arrowhead
Artillery
Automobile
Bacardi Sweet
Bald Head
Bamboo
Barking Dog
Baron
Barry
Beachcomber's Gold
Beals Cocktail
Beauty Spot Cocktail
Beau Arts
Beck
Bel-Aire
Berry
Berry Wall
Bijou Cocktail
Bill Lyken's Delight
Bishop
Bitter Orange Cooler
Bittersweet
Black Devil
Blackthorn (Var)
Blarney Cocktail
Blood and Sand
Bloodhound
Blue Boy
Bobby Burns Cocktail (Var)
Bolero
Bombay Cocktail
Bonsoni
Bommerang (Var)
Borden Chase
Boston Club
Bostonian
Boulevard
Bracer
Brandy Manhattan
Brandy Old Fashioned
Brandy Vermouth Cocktail
Brett's Own
Broadway Special
Brooken Spur Cocktail
Bronx Cocktail
Bronx Cocktail Dry
Bronx Cocktail Sweet
Bronx Discotheque
Bronx Golden Cocktail
Bronx Pineapple Cocktail
Bronx River
Bronx Silver
Bughouse
Butterfly
B.V.D.
Californian
Calisay Cocktail
Camparinette
Canadian (Cocktail) (Var)
Canvas Back
Carrol Cocktail
Casino Cocktail (Var)
Champagne Manhattan
Chaparra
Chappelle
Charles Cocktail
Charleston
Charley Pie

Charme de Paris
Chauncey
Cherry Mix
Chicago Manhattan
Chinatown
Chorus Lady (or Girl)
Churchill
Cigalon
Cloudy with Showers
Clove Cocktail
Club Cocktail
Coconut Grove
Cold Deck Cocktail
Coral (Var)
Cordova
Coronation Cocktail (Var)
Corpse Reviver
Coupe de Cafard
Creole (Var)
Crocker
Croisette
Crystal Bronx Hiball
Cuban Cocktail (Var)
Damn the Weather
Delmonico
Demeanor
Derby Cocktail (Var)
Desert Dream
Destiny
Diana
Diplomat
Duchess Cocktail
Duke of Marlborough
Duplex
Edward VIII
Emerald
Emerson
Empire Punch
English Hiball
Epee
Express
Fair & Warmer Cocktail
Fair Weather
Fanciulli
Fancy Sour
Fare Thee Well
Farmer's Cocktail
Fernet Branca Cocktail
•Fibber McGee
Fig Leaf
Fin de Siecle Cocktail
Fino
Fioupe
Fitchette
Flanigan
Floor Polish
Florida Special
Floridan (Var)
Fluffy Ruffles
Flying Scotchman
Fort Lauderdale
Fourth Degree
Franciulli
Frou Frou
Froupe
(The) Gaslight
Gazzette
Gin and It
Golden Ermine
Gold Ermine
Grand
Grand Slam
Greenbriar (Var)
Green Eyed Monster
Green Mist
Guards
Gypsy
Hakem
Hanky Panky
Harry Lauder
Harry's
Harvard
Harvard Fizz
Hearn's
Hearst
He Loves Me
Highland Cocktail
Highland Fling
Hilliard
Homestead
Honorable
Hoot(s) Mon
Hoover
Horsecar
Hot Deck
Hotel Plaza
H.P.W.
Hugo Special
Inca
Income Tax Cocktail
Indian
Indian River
Indispensable
Iris
Irish Cocktail (Var)
Irresistable
Isabelita
Italian
Jack Sloat
Jack Withers
Jersey Lightning
Jewel
Jeyplak
Jimmie Walker
Jockey Club (Var)
John
John Wood
Jorio
U.O.S.
Loulouville
Journalist
Jungle
Kenny
Kicker
Kiltie (Var)
Kina
Kiss
Klondike Hiball
Knickerbocker
Kup's Indispensable
Lady Be Good
Lamb's Club
La Place
Laughing Boy
Leap Year
Leeward
Liar's Cocktail
Liberal
Little Princess
Loftus
Lone Tree
Lord Suffolk
Los Angeles
Louis Special
Macaroni
Macka
Manhattan
Manhattan (Dry)
Manhattan (Perfect)
Manhattan Special
Maragato
Marconi Wireless
Marlborough
Martinez Cocktail
Martini (Medium)
Martini (Sweet)
Maurice
McKinley's Delight
Mecca
Meehouland (Fire Eating devil)
Merry Go Round
Metropolitan
Mickie Walker
Midnight (Var)
Millionaire (Var)
(The) Minneapolis Hustler
Minnehaha
M.J.
Molly Picon
Monahan
Monhasset
Montmarte
Moor
Moulin Rouge
Mountain
Move Over
Naked Lady
Narragansett
Naval Cocktail
Negroni
Negronis
Newberry
Nick's Own
Night Shade
Nineteen Twenty (Var)
Noon
Number 6
Old Fashioned (Var)
Old Pal
Olympic (Var)
One Exciting Night
One of Mine
Opening
Openheim
Orange Bloom
Orange Blossom (Var)
Orange Martini
Oriental
Paddy
Pall Mall
Palm Beach Special
Palmetto (Var)
Palms
Park Avenue
Pat Bra

Perfect
Perfection
Perfecto
Perfect Royal
Perpetual
Peto
Picon Cocktail
Ping Pong
Pirate's Cocktail
Platoon
Plaza
Poker
Pollyanna
Polo (Var)
Polynesian Paradise
Preakness
Presto
Princess Mary's Pride
Punt e Mes Negroni
Queen
Queen Elizabeth (Var)
Queen's
R.C.A. Special
Raffaello
Raspberry (Var)
Rattler
Ray Long Cocktail
Raymond
Raymond Hitchcocktail
Rex
(The) Riding Lesson
Robber
Robert Burns
Rob Roy
Rob Roy Holiday Style
Roller Derby
Rolls Roya
Rolls Royce
Roma
Rory O'More
Rosington
Royal Rickey
Ruby (Var)
Ruby Silver
Rum Manhattan
Rum Orange Cocktail
St. Mark
San Francisco
Sand Martin
Saratoga (Var)
Satan
Satan's Whiskers (Straight)
Scotch Holiday Sour
Scotch Horse's Neck
Scotch Saz
Serpent's Tooth
Seventh Regiment
Sevilla (Var)
Shark's Tooth
Shrapnel
Sink or Swim
Six Cylinder
Smiler
So So
Soul Kiss
Spanish
Special Manhattan
Sphinx
Star Cocktail
Stone
Sudan Cooler
Suissette
Sunshine
Sun Valley Special
Superior
Supreme
Svetlana
Tago
Tailspin
Tammany
Tango
Texas Ranger
The Chimp in Orbit
Thistle
Thompson
Tin Wedding
Tipperary
Tiptoes
Tom Johnston
Tom Moore
Tortuga
Trilby
Trio
Trocadero
Tryst Cocktail
Tulip
Twin Six
Unde Ide'e
Upissippi
Vancouver
Velocity
Vermouth Aperitif
Vermouth Cocktail
Vermouth Cooler
Vermouth Frappe'
Victor
Victory
Wagner
Wailuc
Waldorf (Var)
Warday's (War Days)
Weesuer (Special)
Westbrook
Westminister
Whip
Whisper
Whist (Var)
White Cap
White Elephant
White Pelican
Wild Rose
W. Johnson Quinn
Woxum
Wyoming Swing
X.Y.Z. (Var)
Yale (Var)
Yellow Glow
Yellow Rattler
Yolanda
Young Man

Vodka

Apple Dandy
Aqueduct
Auburn
Bala Laika
Banana Punch
Barbara
Bath Cure
Beer Buster
Black Magic
Black Russian
Blood Bronx Cocktail (Var)
Bloody Bull
Bloody Mary
Blue Hawaii
Blue Monday
Blue Mountain
Bomber
Bulldozer
Bullfrog
Bullshot
Bunny Mother
Can Can
Cape Codder
Cappuccino Cocktail
Catamaran
Caucasian
Chablis Cooler
Cherry Vodka
Chevoney
Chi Chi
Chiquita
Clam Juice Cocktail
Clam-Tomato Cocktail
Coexistence Collins
Coffee Cooler (Var)
Comfortable Bang
Cossack Cooler
Cranberry Delight
Creamy Driver
Curacao Cooler
Devil's Tail
Don Luis
Double 0,7 (007)
Dulcet
Easy Lady
Easy Life
Eight Ball
Fandango
Flame Thrower
Flying Fortress
Flying Grasshopper
Flying Tiger Cocktail (Var)
Frozen Russian Apple
Galliantini
Gim Galli
Ginka
(The) Godmother
Golden Frog
Golden Haze
Golden Spike
Goldfinger
Graba Vodka
Gravel Gertie
Green Dragon (Var)
Green Spider
Greyhound
Gypsy (Var)
Harvey Wallbanger
Hawaiian Cooler
Hawaiian Screwdriver
Headless Horseman

Heartbeat
Helon's Russian
Huntsman
Italian Banana
Italian Mouse
Italian Zinger
Itchy Bitchy
Kangaroo
Karetto
Kremlin Cooler
Kretchma
Las Vegas
Lorenzo
Makalle'
Mango Cooler
Mexican Banana (Var)
Mexican Banger (Var)
Morning Glory Daisy
Moscow Mule
Moscow Witch
Muddy River
Napoli
Nectarine Cooler
Nintchka (Nonotchka)
The Nut
Old Smoothie
Palm Beach
Peach Buck
Perpignan
Pink Elephant
Pink Pussycat
Polynesian
Polynesian Pick Me Up
Powerhouse
Purple Passion
Rasputin
Red Apple
Red Robbin
Red Russian
Riviera
Rock & Rye Cooler
Rose of Warsaw
Russian
Russian Bear
Russian Coffee Cocktail
Russian Coffee (Hot)
Russian Expresso
Russian Roulette
Salty Dog
Sammy
Santa Barbara (Var)
Scotch Frog
Screwdriver
Sherry Driver
Sloe Comfortable Screw Up Against the Wall
Sloe Screw Up Against the Wall
Snow Drop
Snow Shoe
Southern Banger
Southwest One
Soviet
Soviet Salute
(The) Sputnek
Storm Cloud
Svetlana
Sweet Maria
Swiss Alps
Swisstz
Terrazza
Thumper
Tovarich
Tudor Taylor
Twister
Undertaker's Cocktail
Unie K
Upstarter
V and V
Vermouth Cooler
Valdivostock Virgin
Vodka Apple
Vodka & Tonic
Vodka Cocktail
Vodka Collins
Vodka Cooler
Vodka Daisey
Vodka Fraise
Vodka Gibson
Vodka Gimlet
Vodka Grand
Vodka Grasshopper
Vodka Gypsy
Vodka Iceberg
Vodka Martini
Vodka Milk Punch
Vodka Old Fashioned
Vodka "7"
Vodka Sling
Vodka Sour
Vodka Stinger
Volga Boatman
Warsaw
White Cadillac (Var)
White Elephant (Var)
White Mule
White Russian
White Shoulder
White Spider
White Wing(s)
Windmill
Yellow Fever
Yokohama
Zeus

Whiskey

Admiral Cocktail
Admiral Hiball
Alberti's Night Cocktail
Alice Mine (Var)
Algonquin
Allegheny
Amaranth
Americana
American Grogg (Var)
Angelic
Anisette Man
Appetizer (Var)
Approve
Arrowhead
Artist's Special
(The) Atlanta Belle
Aviation (Var)
(The) Baltimore Bang
Baltimore Eggnog (Var)
Barbara East
Barbary Coast
Barney French
Beau Brummel
(The) Bee Bee
Beehive
Bell of Camille
Bianco
Bishop
Bitter Bourbon Lemonade
Bizzy Izzy Hiball
Black Hawk Cocktail
Blended Comfort
Blinker
Blues
Bogey
Boilermaker
Boomerang
Bordever
(The) Boss
(The) Boston Bourbon Mary
Boston Flip
Boston Sour
Bourbon Collins
Bourbon Daisey
Bourbon Eggnog
Bourbon Hiball
Bourbon Lancer
Bourbonnaise
Bourbon Slie Gin Fix
Bourbon Sour
Bourbon Squash
Brighton Punch
Broken Leg
Brooklyn
Brown Derby (Var)
Brown University
Brunette
Buck(s)
Buckaroo
Bunny Hug
Burrough's Old Fashioned
Buster Brown
Buttered Bourgin
Byrrh Cocktail
Cablegram Cooler
California Eggnog
California Lemonade
Californian
Calisaya Cocktail
Canadian (Cocktail)
Canadian Apple
Canadian Black Fix
Canadian Cherry
Canadian Daisey
Canadian Grenadier
Canadian Old Fashioned
Canadian Pine
Canadian Stave
Cancamp
Canvas Back
Capetown
Carlton
Carthusian Cooler
Cassisman
Caterpillar
Champagne Manhattan
Chartreuse Cocktail

Chauncey
Cherrio
Chicago Manhattan
Choker
Cliquet
Cold Toddy
Colonel
Commodore Cocktail
Commonwealth
Continental Sour
Cool Colonel
Corn Pepper
Country Life
Cowboy Cocktail
Creole (Var)
Creole Lady Cocktail
Croton
Crow
Curacao Cocktail (Var)
Currier
Da' Barry
(The) Dallas Texan
Dandy
Danny's Special
Delta
(The) Denver Mint
Derby Cocktail (Var)
Derby Fizz
De Rigueur
Deshler
Dessalines
Dinah
Dixie
Dixie Julep
Dizzy Izzy
Dolittle Special
Double Derby
Double 0,7 (007)
Double Standard Sour
Down the Hatch
Dry Manhattan
Dry Manhattan Cooler
Dry Rye
Dubonnet Manhattan
Duppy
Earthquake
Eau Du Nil Cocktail
Edward VIII
Elegant (Var)
Elk's Own (Special)
Evans
Every Thing But
Ewing
Fanciulli
Fancy
Fancy Free
Fancy Whiskey Cocktail
Fantasia
Fedora Punch
Florida Punch (Var)
Floridan (Var)
Flu
(The) Forester
Fox River
Franciulli
French 95
Frisco
Frisco Sour
Fun In Bed Cocktail
Gigola
Gloom Lifter
(The) Godfather
Golden Glow (Var)
Golden Lillie
Golden Sting Ray
Golf Links Hiball
Goosberry
Grand
Grapefruit Cooler
Green Hornet
Habitant
Hague
Hari Kari
Harrity
Hawaiian Cooler (Var)
H Bomb
Hearn's
Hesitation
H. G. Wells
High Hat
Hill Billy
Hobby
Home on the Range
Honorable
Horsecar
Horse's Neck (with a kick)
Hot Brick Toddy
Hot Buttered Toddy
Hot Deck
Hot Rye
Hot Sangaree(s)
Hot Sling(s)
Hot Toddy
Hot Whiskey Lemonade
Hurricane
Imperial Fizz
Imperial Hotel Fizz
Imperial Punch
Indian River
Ink Street
Instant Eggnog
Irish Can Sang(aree)
Japanese Fizz
Jellybean
Jimmie Walker
Jockey Club (Var)
John Collins
Joscoe Julep
Junior
(The) Kansas City Cutie
Kentucky
Kentucky Colonel
Kiltie
King Cole
Kitchen Sink
Klondike Cooler
Kungsholm
Ladies Cocktail
Ladies Sub Bourbon
Lafayette
La Place
Lawhill
Liberal
Lemon Pie
Lemon Squash
Linstead
Los Angeles
(The) Los Angeles Luv
(The) Louisville Stinger
Mamie Taylor
Manhasset
Manhattan
Manhattan Dry
Manhattan (Perfect)
Manhattan Special
Manila Hotel Julep
Maple Leaf
Martha
Master of the Hounds
May Cocktail
McKinley Punch
McKinley's Delight
McCrory
(The) Memphis Sling Shot
Miami Sunset
Mickey (or Mickie)
Milan
Milk Punch
Millie Special
Millionaire
Milwaukee
Milwaukee Madness
(The) Minneapolis Hustler
Mint Julep
Mississippi Punch
Modern (Var)
Monahan
Monte Carlo
Moose
Morning Fizz
Morning Glory
Morning Glory Daisy
Mountain
Mud Pie
Mulled Mourbon
Narragnasett
Narragansett Cobbler
Nevins
New Deal
New Orleans
New Orleans Trumpeter
New World
New York
New Yorker
(The) New York Experience
New York Sour
Night Shade
Nineteen Twenty (Var)
Oh Henry!
Old Fashioned
Old Fashioned Appetizer
Old Pal
Old Pepper
Old Time Appetizer
Olson
Opening
Openheim
Orange Smile
Oriental
Paddy (Var)
Palmer
Pan American
Pendennis Toddy
Perfecto

(The) Philadelphia Filly
(The) Phoenix Bird
Picca
Pick Up
Picon Whiskey
Pink Almond
Preakness
Primos
Prince
(The) Pussycat
Quaker's Cocktail (Var)
Quebec
Rah Rah Rut
Rattlesnake
Red Sea
Redskin
(The) Reno Split
(The) Riding Lesson
Rosemary
Runt's Ambition
Russell (Hall) House
Rye and Dry
Rye Hiball
Rye Lemonade
Rye Flip
Rye Sazerac
Rye Whiskey Cocktail
Rye Whiskey Punch
(The) St. Louis Blizzard
St. Moritz (Var)
Sand Grogg
San Diego
(The) San Francisco Trolly
Sangaree Comfort
Santa Barbara
Saratoga Fizz
Satan
Sazerac
Scoff Law
Scottish Guards
Seaboard
Sea Captain's Special
Seven Fruits
S.G.
Sharkey Hiball
Sharkey Punch Cocktail
Sherman
Sherry Twist Cocktail (Var)
Ship Cocktail
Shrapnel
Singapore
Snoopy
Snowball (Var)
Snow Shoe (Var)
Soul Kiss
Southern
Southern Ginger
Southern Mint Julep
South Side
Special Manhattan
S. S. Manhattan
Stinger Reserve
Stone Fence
Stonybrook
Styrrup
Suburb(an)
(The) Tampa Tarpon
Temptation
Bonanza
Bosom Caresser
Boston Egg Nog
Boston Flip
Brandied Madeira
Broker's Flip
Brunswick Sour
Burgundy Bishop
Chablis Cooler
Claret Cobbler
Claret Cocktail
Claret Cooler
Claret Flip
Claret Punch
Claret Rum Cooler
Claret Sangaree
Clove Cocktail
Cocktail a la Noix de Coco
Cocktail Punch
Continental Sour
Creole Lady Cocktail
Double Derby
Empire Punch
Flag
General Harrison's Eggnog
Gin Cup
Glogg (Individual)
Gluewein
Hot Benefactor
Hot Buttered Wine
Hot Locomotive
Hot Mint Burgundy Delight
Hot Springs
Hot Wine Lemonade
Italian Wine
Jamaican Ginger
Jamaican Glow
Kerry Cooler
Kir
Kitty Hiball
Lemonade
Locomotive
Madeira Cocktail
Madeira Mint Flip
Manhattan Cooler
Mint
Moonlight
Mulled Claret
Mulled Mourbon
Mulled Wine
Muscatel Flip
New Yorker
New York Sour
Old Castle Punch
Panama Cooler
Pineapple Cooler
Pink Lemonade
Prince of Wales
Queen Charlotte
Raspberry Claret Cup
Red Wine Cooler
Regent Punch
Rhine Wine Cobbler
Rhine Wine Punch
Rosy
Ruby Punch
Rum Royale
Sauterne Cobbler
Tennessee
Ten Ton (Tenton) Cocktail
Thompson
Thunderclap
Tiptoes
T.N.T. Cocktail
Tom & Jerry (Premix)
Toronto
Trilby
Trois Rivieries
Tropical Itch
Twin Hills
Two Fifty Two
Up to Date
Vail
Vandermint Julep
Vaulter
Volstead
Waldorf (Var)
Ward Eight (VIII)
Westbrook
Westminister
Wheeler
Whiskey Cobbler
Whiskey Cocktail
Whiskey Collins
Whiskey Cooler
Whiskey Curacao Fizz
Whiskey Daisey
Whiskey Eggnog
Whiskey Fix
Whiskey Flip
Whiskey Hiball
Whiskey Milk Punch
Whiskey Orange
Whiskey Ouzo Fix
Whiskey Peppermint Flip
Whiskey Puff
Whiskey Punch
Whiskey Rickey
Whiskey Sangaree
Whiskey Scaffa
Whiskey Skin
Whiskey Sling
Whiskey Smash
Whiskey Sour
Whiskey Special
Whiskey Squirt
Whiskey Swizzle
Whiskey Toddy
Whiskey Zoom
Whisper
Whispers of the Frost
White Plush
White Shadow
Wright Brothers
Yashmak
Zazarac (Special)
Zooms Cocktail

Wine Drinks (Also see Port & Sherry)

Admiral Hiball
American Beauty Cocktail (Var)
Argentine Julep
Baltimore Eggnog
Bishop (Var)
Bishop (Cooler)

Sauterne Cooler
Sauterne Punch
Sauterne Sangaree
Shaluta
Silver Ball Fizz
Spritzer Hiball
Strawberry Blonde
(The) Sunset Limited
Tokay Flip
Turkish Harem Cooler
White Cobbler
White Strap
White Wine Cooler
White Wine Punch
Wine Collins
Wine Cooler
Wonder

APPENDIX III

TABLE OF MEASUREMENTS

Metric		U.S. Equivalent
10 milliliters =	1 centiliter	= 0.338 ounce
500 milliliters =	50 centiliters = ½ liter	= 16.97 ounce = 0.52835 quart
1000 milliliters =	100 centiliters = 1 liter	= 33.8 ounce = 1.0567 quart

U.S.	Metric Equivalent
1 ounce	= 2.9575 centiliters
16 ounces = 1 pint	= 0.4732 liters
32 ounces = 2 pints = 1 quart	= 0.9463 liters
64 ounces = 4 pints = 2 quarts = ½ gallon	= 1.8926 liters
128 ounces = 8 pints = 4 quarts = 1 gallon	= 3.7853 liters

As of 1 January 1980 the distilled spirits industry will be required to convert all of its bottle sizes into the metric system. Listed below are the bottle sizes that will be used and their approximate equivalents in U.S. measure.

METRIC CONTAINER SIZES

Officially Promulgated by the Federal Bureau of Alcohol, Tobacco & Firearms

DISTILLED SPIRITS

New Metric Sizes	Metric Sizes U.S. Fluid Ounces	Closest Present Container— U.S. Fluid Ounces	Manditory Number of Bottles Per Case
1.75 liters	59.2 ounces	½ Gallon —64.0 ounces	6
1.0 liters	33.8 ounces	Quart—32.0 ounces	12
750.0 milliliters	25.4 ounces	Fifth—25.6 ounces	12
500.0 milliliters	16.9 ounces	Pint—16.0 ounces	24
200.0 milliliters	6.8 ounces	½ Pint— 8.0 ounces	60†
50.0 milliliters	1.7 ounces	Miniature— 1.6 ounces	120

†Case packing requirements for 200 ml distilled spirits bottle may be changed from 60 bottles (as indicated) to 48 bottles per case under proposed rulemaking notice published by BATF.

WINES (ALL TYPES*)

3.0 liters	101.0 ounces	Jeroboam—102.4 ounces	4
1.5 liters	50.7 ounces	Magnum— 51.2 ounces	6
1.0 liters	33.8 ounces	Quart— 32.0 ounces	12
750.0 milliliters	25.4 ounces	Fifth— 25.6 ounces	12
375.0 milliliters	12.7 ounces	Tenth— 12.8 ounces	24
187.0 milliliters	6.3 ounces	Split— 6.4 ounces	48
100.0 milliliters	3.4 ounces	Miniature— 2.0 ounces	60

*Includes Still Wines, Champagnes, Sparkling Wines. 1 Liter Equals 1,000 Milliliters. Conversion date for wines is 1 January 1979.

OTHER MEASUREMENTS

1 dash	= 1/6 tsp	or 1/32 oz	
1 tsp	= 1/8 oz	to 1/6 oz	
1 tbsp	= 3 tsp	or 3/6 oz	to 1/2 oz
1 pony	= 1 oz		
1 jigger	= 1-1/2 oz		
1 wineglass	= 4 oz		
1 "tenth"	= 4/5 pint or 12.8 oz		or 1/10 gallon
1 "fifth"	= 25.6 oz	or 1/5 gallon	

American	French (Gay Lussac)	British (Sykes)
70 Proof (35% alcohol)	35 Proof (35% alcohol)	38.8 Under Proof (or 61.2 Proof) (35% alcohol)
80 Proof (40% alcohol)	40 Proof (40% alcohol)	30.0 Under Proof (or 70.0 Proof) (40% alcohol)
86 Proof (43% alcohol)	43 Proof (43% alcohol)	24.8 Under Proof (or 75.2 Proof) (43% alcohol)
100 Proof (50% alcohol)	50 Proof (50% alcohol)	12.5 Under Proof (or 87.5 Proof) (50% alcohol)
150 Proof (75% alcohol)	75 Proof (75% alcohol)	31.3 Over Proof (or 131.3 Proof) (75% alcohol)

APPENDIX IV

CALORIE CHART OR FAT FACTS

One Ounce	Calories
Ale	18
Beer (Imported)	16
Beer (U.S.)	14
Bourbon	86
Brandy	72
Canadian	86
Gin	75
Irish	84
Rums	96.5
Rye	92
Scotch	77.6
Tequila	95
Vodka	87
Liqueurs	75 to 170
Vermouth, dry	28.2
Vermouth, sweet	42
Sherry	37
Port	40

FOR FURTHER READING

"If you copy a single source it's plagiarism, but if you copy from multiple sources it's research." *Words In Sheep's Clothing* Prof. Mario Pei, (Allen & Unwin, London). *I* copied this from John Doxat's *Drinks And Drinking* , so I hope you're right John.

The Whisky Distilleries of the United Kingdom A. Banard; *A Dram Like This* Alan Reeve Jones; *Scotch Whisky: Its Past and Present*, David Daiches; *Booth's Handbook of Cocktails and Mixed Drinks*, John Doxat; *Drinks And Drinking* John Doxat; *The Fine Art Of Mixing Drinks*, David Embury; *Scotch*, Sir Robert Bruce Lockart; *The Whiskies of Scotland*, R'J'S' McDowall; *Distillled Beverage Spirits*, Geo. W. Packowski; *The Diner's Club Drink Book*, Matty Simmons; *Scotch*, Ross Wilson; *Esquire's The Art Of Mixing Drinks*; *The Savoy Cocktail Book*; *Scotch Whisky: Questions and Answers*, The Scotch Whisky Association; *Trader Vic's Bartender's Guide*, Trader Vic; *Learning about Alcohol*, Samuel A. Miles; *Stirred Not Shaken—The Dry Martini*, John Doxat; *On Drink*, Kingsly Amis; *Brandies and Liqueurs of the World*, Hannum and Blumberg; *Irish Whiskey, A History of Distilling, The Spirit Trade and Excise Controls in Ireland*, E.B. McGuire; *Wines and Spirits*, L.W. Marrison; *The Kindred Spirit, A History of Gin and the House of Booth*, Lord Kinross; *The Complete Imbiber*, ed. Cyril Ray; *Encylopedia of Wines and Spirits*, Alexis Lechine; *Grossman's Guide to Wines, Spirits and Beers*, Harold J. Grossman; *Liquor Handbook*, Gavin Jobson Assoc.; *Wines and Spirits*, Alec Waugh & Others; *Wines and Spirits of the World*, Alec Gold; *The Early Years of Whiskeymaking*, Henry G. Crowgey; *The Gentlemen's Companion*, Charles H. Baker; *The Commonsense Book of Drinking*, Leon D. Adams; *The Gun Club Drink Book*, Charles Browne; *Cognac*, Cyril Ray; *Chemistry and Technology of Wines and Liquors*, Karl M. Herstein and Thomas C. Gregory; *DCL and Scotch Whisky*, The Distillers Company Limited; *A Short History of the Art of Distillation*, K.J. Forbes; *The House of Haig*, James Laver; *The Eight Ages of Justerini*, Dennis Wheatly; *The House of Sanderson*, Ross Wilson; *Port*, Rupert Croft Cooke; *The Standard Bartender's Guide*, Patrick Gavin Duffy; *Beverages, Past and Present*, Edward R. Emerson; *The American Drink Book*, S.S. Field; *Cocktail Guide and Ladies Companion*, Crosby Gaige; *Outline of the Distilled Spirits Business*, Hiram Walker; *The Bon Vivants Companion or How To Mix Drinks*, Professor Jerry Thomas, ed. Herbert Asbury; *House & Garden Drink Guide*, ed. Collette Richardson; *Book of Wines and Spirits*, Robert L. Balzar; *Playboy's Host & Bar Book*, Thomas Mario; *Early American Beverages*, John Hull Brown; *The Social History of Bourbon*, Gerald Carson; *....from little acorns....*, Samuel Bronfman; *The Spirit of White Horse*, Jack House; *Deluxe Official Bartender's Guide*, Mr. Boston Distiller Corp.; *The Stork Club Bar Book*, Lucius Beebe; *Official Liquor & Wine Buyer's Guide*, "Jack Lewis"

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